



2004 RETREAT VALLEY

Chardonnay (100%)
Adelaide Hills (100%) South Australia

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	Spring 2004
Alcohol	13.5 %
Oak	Lightly French Oak Matured
Acid	6.0 g/L
pH	3.36
Residual Sugar	4.0 g/L
Sulphur	130 mg/L

Winemaker's Comments

This stylish Chardonnay is the perfect combination of a fruit driven style with a backbone of subtle oak integration. The grapes were harvested at night to retain the delicate fruit characters derived from the cool climate vineyards of the Adelaide Hills. A batch of the wine was French oak matured for 6 months and blended with the un-oaked portion prior to bottling.

Colour

Pale straw with bright green hues.

Bouquet

Fresh as a new season green apple, with grapefruit and citrus aromas topped up with a subtle cashew nut oak lift. Pear and quince characters are also evident showing elegance combined with a zesty mineral flintiness.

Palate

The fresh varietal green apple and grapefruit flavours dominate initially and liven the palate up with a pleasant zestiness. Green melon and pear flavours follow on immediately with a soft creaminess and cashew nut overtone. The finish is long and flavoursome with a soft, pleasant acid enabling the wine to be enjoyed immediately with any seafood, chicken or Thai dish.