



## 2008 RETREAT VALLEY

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

### Wine Analysis

Winemaker	Greg Clack
Bottled	November 2008
Alcohol	12.1 %
Oak	Minimal – 4 y.o. french oak
Acid	6.3 g/L
pH	3.20
Residual Sugar	3.2 g/L
Sulphur	128 mg/L

### In the Vineyard

The Chardonnay vineyard is situated on sandy loam soil and the rows face East/West to prevent any sunburn on the grapes. Foliage wires also open up the canopy to allow dappled light in to achieve maximum maturity. The cool ripening conditions early in the season allowed the retention of crisp acidity, and a burst of heat just prior to harvest produced a full flavoured style.

### In the Winery

Free run juice only was selected to make this wine. Limited skin contact has maintained a soft tannin structure, produced vibrant colour and preserved the fresh tropical fruit characters. 100% stainless steel fermentation was used on completely clarified juice. Post ferment a portion was

placed in oak to add a hint of complexity and back palate depth. This was then blended with the tank portion to give a very fresh refreshing chardonnay with a hint of subtle complexity.

### Colour

Light straw with vibrant green hues.

### Bouquet

Fresh and vibrant with good lift and character. Citrus and white peach notes dominate, with underlying hints of guava and pineapple.

### Palate

Fresh fruits are evident on the palate upfront. These consist of white peach and nashi pear. Lime and lemon notes give a crispness to the middle and back palate along with a well rounded mouthfeel that has exceptional weight and fruit length. A tight crisp finish makes this wine ideal for summer salads with chicken or fish.

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