

innocent bystander

WINEMAKERS

YARRA VALLEY, AUSTRALIA



Tasting Notes

'08 chardonnay

APPELLATION:	Victoria
VARIETELS/VINEYARDS:	100% Chardonnay: 54% YARRA VALLEY; SEXTON VINEYARD, TARRAFORD VINEYARD, ARTHUR'S CREEK VINEYARD 46% PORT PHILLIP; QUARRY RIDGE VINEYARD
HARVEST DATE:	Mid to late February, 2008
ALC/VOL.:	13.5%
CLOSURE:	Screwcap
CELLARING:	1 - 3 years

Season: 2008 was a moderate year until March 12th when days and nights warmed up significantly. All of the Chardonnay was picked before the season changed. With a wide range of vineyards locations we were able to assemble a blend of fresh and lively fruit styles with a good, higher altitude mineral line.

Vinification: Fruit was whole bunch pressed to tank and transferred to barrel after eight hours settling. Cultured yeast and a small parcel of indigenous yeasts were used. Barrel fermented at 20 – 24 degrees Celsius. Wine was lees stirred weekly, then monthly after May. No malolactic fermentation took place and no fining was undertaken.

Oak: 100% oak for 11 months
(mixture of 1,2 and 3 year old French barriques).

The Wine (our notes)

Nose: Lemon sorbet, dried mangos, fresh figs and white peaches. Juicy fruit, cashews and meringue.

Palate: Steely mineral notes, and tight on the palate with flavours of dried pineapple. Soft tannins and textually enjoyable with a good length. Creamy oak finish.

Food: Steamed Barramundi or fresh Kingfish.
Washed rind cheese.

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