

ROCKBARE

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Chardonnay 2007

Simply Australian

TASTING NOTES

This pale straw Chardonnay has lime colored overtones. Its nose displays tropical fruits, which are pure, heady and refreshing. On the palate it offers a big lick of tropical fruits and tangelos. It's fresh and lively, with an attractive mid-palate creaminess, derived from 5 months on yeast lees, which wraps around the zippy back palate.

VINIFICATION

Machine harvested from out various vineyards in the cool of the night in the month of February 2007. A cold and slow fermentation with aromatic yeasts in stainless steel vats. Partial malolactic fermentation (about 65%).

VINTAGE

Harvest came very early in 2007. Chardonnay grapes started to be harvested by February 2nd and were all down by the 20th, which is quite possibly the earliest it has ever been. Although yields were down, due to virtually no winter or spring rainfall followed by 3 days of intense rain, causing the berries to split and drop off the bunch, the resulting quality is still excellent.

VINEYARDS

The grapes for RockBare Chardonnay are sourced from premium vineyards in McLaren Vale and Adelaide Hills. The soils types in the vineyards include: red brown sand loam; grey brown loam; yellow clay interspersed with lime; and sandy soil with patches of red friable loams.



WINEMAKER:	Tim Burvil
BLEND:	97% Chardonnay 3% Semillon
ALCOHOL CONTENT:	13.5%
TOTAL ACIDITY (G/L):	6.5
PH:	3.40
RESIDUAL SUGAR (G/L):	1.4
BOTTLING DATE:	August 2007
APPELLATION:	McLaren Vale & Adelaide Hills
SIZE:	750 mL
FOOD PAIRINGS:	Fresh seafood and roast chicken.