

ROCKBARE

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Chardonnay 2008

Simply Australian

TASTING NOTES

This pale green Chardonnay offers intense aromas of pineapple, mango and kiwi fruit followed by flavors of tropical fruits, pears and red apples. It has RockBare Chardonnay's trademark cream flavor derived from six months of lees stirring, which gives the wine a long, lingering finish.

VINIFICATION

Machine harvested in the cool of the night during February 2008. A cold and slow fermentation with aromatic yeasts in stainless steel vats; full malolactic fermentation process occurs. Post fermentation, the wine spends six months on yeast lees, stirring once a week—giving the wine its complexity of slightly nutty and creamy flavors.

VINTAGE

February was textbook ripening weather. The maximum temperature averaged a pleasant 26°C, with only a trace of rain. All of the Chardonnay was off the vine by the end of the February and is some of the best seen in the past six years. The fruit was able to hold its natural acidity due to the mild weather, allowing the grapes to become riper than years past without the acid levels disappearing.

VINEYARDS

The grapes for RockBare Chardonnay were sourced from McLaren Flat, Kangarilla, with a majority from a vineyard bordering the delineation point between McLaren Vale and Adelaide Hills grape regions. The cooler sites, which exhibit an abundance of natural acidity, allow the crafting of RockBare's Chardonnay with ease, while still allowing the ability to create a wine with mouth-feel and palate length.



WINEMAKER:	Tim Burvill
BLEND:	100% Chardonnay
ALCOHOL CONTENT:	13.5%
TOTAL ACIDITY (G/L):	5.5
PH:	3.34
RESIDUAL SUGAR (G/L):	1.2
BOTTLING DATE:	September 2008
APPELLATION:	McLaren Vale
SIZE:	750ml
FOOD PAIRINGS:	Fresh seafood or roast chicken. This style of wine works equally well as an unaccompanied aperitif.