



STICKS

Chardonnay 2008

A Towering Success

TASTING NOTES

Light straw with vibrant green hues. Aromas of stone fruit, grapefruit, melon and savory oak combine with peaches and cream, nectarine, grapefruit and cashew nut flavors.

VINIFICATION

After crushing and pressing, juice is cold settled, racked and then fermented in stainless steel at cool temperatures to maximize fruit expression. Toward the end of fermentation approximately 30 percent of the blend is transferred to new and seasoned French oak for aging on light lees.

VINTAGE

Mild and dry conditions during flowering and fruit set resulted in a highly fruitful vintage. Although warm and dry, rain fell at the perfect time providing larger than normal bunch weights and outstanding quality fruit. Vintage was 2-3 weeks earlier than usual, due to the warm conditions, with many varieties ripening simultaneously. Subsequently, grapes were harvested earlier than previous years to ensure natural acidity and brightness of fruit flavors were retained.

VINEYARDS

Fruit for this range is drawn from Sticks' established estate vineyard in Yarra Glen and from valued local growers.



WINEMAKER:	Rob Dolan
BLEND:	Chardonnay
ALCOHOL CONTENT:	12.8%
TOTAL ACIDITY (G/L):	6.3
PH:	3.34
RESIDUAL SUGAR (G/L):	0
BOTTLING DATE:	July 2009
APPELLATION:	Yarra Valley
SIZE:	750ml
FOOD PAIRINGS:	Prawn tagliatelle with a creamy chive sauce, warm chicken salad with a Dijon aioli, poached salmon with hollandaise sauce and kipfler potatoes.