



K1 Chardonnay 2002



This is a delightful Chardonnay with vibrant pale gold colour giving an indication of the potential within.

The heady nose that is full of varietal figs, peaches, cantalope and custard apple with nougat and butterscotch adding richness. In the mouth you are immediately struck by the wines focused and elegant mouthfeel.

The balanced interplay of fruit flavours (melon, pineapple, figs) with quality oak characters (crème brulee, cashews) and lovely defined acid make drinking this wine an absolute delight – indeed the mouth positively waters for another sip before the last is hardly swallowed.

A wine this balanced and expressive will only get better with time, so be confident in enjoying it now and for the next 5-8 years.

To enjoy this Chardonnay at its best, please don't serve it too cold, we suggest taking it out of the fridge 15-20 mins before serving.

Variety: 100% Charodonnay
Clone I10V1

Region: 100% Adelaide Hills

Harvest: Last week of March 02. Hand picked

Winemaking: This wine was fermented and stored in 50% new and 50% second use French Oak barrels. Lees were stirred regularly and 50% had molactic fermentation

Alcohol:	13.5 % alc/vol
Total acidity:	5.7g/L
pH:	3.29
Residual sugar:	2.5mg/L
Total sulphur dioxide:	139 mg/L