



by Geoff Hardy

ADELAIDE HILLS - SOUTH AUSTRALIA

K1 2003 Chardonnay

The 2003 vintage was a perfect year for Chardonnay in the Adelaide Hills. The low crops ensured the quality throughout the hills was outstanding, and the K1 Chardonnay is no exception,

The nose displays custard apple and stone fruits. Characters including nougat and butterscotch from the partial malo-lactic fermentation add richness to this wine.

On the palate the balanced interplay of fruit flavours including melon, pineapple and apricots with quality oak characters and lovely defined acid make drinking this wine an absolute delight – indeed the mouth positively waters for another sip before the last is barely swallowed.

This balanced and expressive wine will only get better with time, so be confident in enjoying it now and for the next 5-8 years. Enjoy this Chardonnay at it's best, please don't serve it too cold, we suggest taking it out of the fridge 15-20 mins before serving.



Variety: 100% Chardonnay
Clone I10V1
Region: 100% Adelaide Hills (Single Vineyard)
Harvest: Handpicked in the last week of March 2003
Winemaking: The wine was fermented and stored in 50% new, and 50% second use French barriques. Lees were stirred regularly and 50% had Malolactic Fermentation.

Alcohol: 13.4% alc/vol
Total acidity: 6.1 g/L
pH: 3.21
Residual Sugar: 2.5mg/L
Total sulphur dioxide: 128 mg/L

Accolades

Gold Medal The International Wine Challenge 2005
Gold Medal The International Wine & Spirit Comp 2005
(Best of Class)
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Sales and tastings available at Pertaringa Cellar Door:
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