



ADELAIDE HILLS

Chardonnay 2005

The 2005 vintage was a perfect year for Chardonnay in the Adelaide Hills. The low crop yields 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 adding richness to this superb 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. To 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.



Winemaking

Variety: 100% Chardonnay (110V1)
Region: 100% K1 Vineyard
Harvest: Handpicked in the last week of March 2004

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: 2.5g/L