



ADELAIDE HILLS

Chardonnay 2008

K1 Chardonnay is styled to accentuate the characters of Kuitpo's cool growing conditions and terroir. The fruit is gently handled to ensure aromatics are retained, with French oak and malolactic fermentation used to enhance the wine's purity of fruit character.

2008 was an interesting vintage for most regions of South Australia with perfect weather leading up to harvest. A record breaking heat wave in mid March made things difficult for late ripening varieties such as Cabernet, but early picked grapes including Chardonnay look superb.

A more crisp, fresh Chardonnay compared to past vintage, with slightly higher acidity and less oak influence. The nose is a confluence of Granny Smith apples and citrus notes of lemon & kaffer lime. A touch of French oak adds almond bread and savoury undertones which will develop further with cellaring.

A perfect partner for chicken, such as 'Rustic Chicken' with onion, ham, white wine, potatoes and herbs.

This finely balanced drop will only improve with time, so be confident of enjoying now and for the next 5-8 years. We suggest removing from the fridge 15 minutes before serving.



Winemaking

- Variety: 100% Chardonnay, clones I10V1 and G9J7
- Region: K1 Vineyard
- Harvest: Handpicked 8th March 08
- Winemaking: Fermented in 100% French barriques. 20% new oak, and 80% aged between 2 and 5 years.
- Alcohol: 13.5 % alc/vol
- Total acidity: 7.14 g/L
- pH: 3.03
- Residual sugar: 3.3 g/L

Accolades

Silver Medal
International Wine Challenge (London) 2010