



LONG ROW

2008 CHARDONNAY

REGION:

South Australia

VITICULTURE & WINEMAKING:

Angove Family Winemakers have carefully selected grapes from a variety of different vineyards throughout South Australia's premium grape growing regions. 2008 was an early season of low yields due to ongoing drought conditions.

Fruit parcels were kept separate with several different winemaking techniques employed across individual batches including skin contact, barrel fermentation, ageing on lees and cool stainless steel fermentation. A small component underwent malolactic fermentation to add further complexity and depth to this wine. Careful blending of components pre bottling ensures a complex, elegant wine.

WINEMAKERS' NOTES:

Medium straw in colour with brilliant pale gold hues that draw you towards the glass. Aromas of stone fruit, ripe melons and delicate oak swirl around in a hedonistic display and precede a palate with abundant ripe tropical fruits, some nutty and toasty characters and a long soft finish.

Served chilled, this is a superb 'food wine' that will compliment many dishes.

TECHNICAL:

Variety:	Chardonnay
Alcohol:	13.5%
Total Acidity:	6.0 gms/l
Residual Sugar:	3.5 gms/l

