

Estate Range

Chardonnay 2008



REGION

South Eastern Australia

TASTING NOTES

Medium straw in colour with alluring white peach notes and a hint of French oak. The palate is full of stone fruit flavours, with a soft creamy finish.

FOOD RECOMMENDATION

This wine is excellent with risotto and delicately flavoured chicken dishes

VINTAGE REPORT

The fruit quality obtained this vintage has been very good despite challenging weather conditions. Above average rainfall in late January and early February was followed by a warm March. Beelgara's winemaking team is delighted with the quality of the 2008 whites.

Overall, the grape flavour profiles developed faster than that of the baumè levels allowing the winemakers to craft wines with fresher varietal characteristics and lower alcohols.

VINIFICATION

To maintain fruit freshness harvest took place in the cool of the night. The grapes were immediately crushed and must-chilled. The juice was drained, with only the premium free run juice being used in order to bring out the freshest, purest flavours of the grapes. State of the art technology was used to clarify the juice prior to fermentation in order to retain the maximum amount of fruit freshness. The resulting juice was then racked for fermentation using an aromatic yeast, to enhance the wine. Fermentation was carried out between 10-15 °C for 15 days. The wine was stabilised and filtered and bottled early to retain the natural fruit freshness.

CELLARING

Enjoy now

WINEMAKERS

Rod Hooper, Danny Toaldo

Sean Hampel

TECHNICAL SPECIFICATIONS

Alcohol: 13.0 % pH: 3.22

Total Acidity: 6.77 g/l, Residual Sugar: 5.9

AWARDS

BRONZE, Riverina Wine Show 2008

BRONZE, Rutherglen Wine Show 2008

Beelgara