

ESTD  
**HARDYS**  
1853

HARDYS OOMOO

ADELAIDE HILLS

CHARDONNAY

2007

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#### Winemaker's Notes

Hardys Oomoo was one of the first wines produced by Thomas Hardy at his original Bankside winery. Throughout the late 1800s and early 1900s it was Hardy's most recognisable label. To celebrate and mark Hardys 150th Anniversary in 2003, Oomoo was revived as a classic McLaren Vale Shiraz.

Today, Oomoo showcases the premium regions of South Australia. Every wine is a true reflection of the variety and the region.

The 2007 Hardys Oomoo Adelaide Hills Chardonnay was harvested from the premium cool climate region of the Adelaide Hills.

The warm vintage conditions allowed the Chardonnay to obtain optimal ripeness while maintaining good natural acid balance with ripe white peach fruit flavour.

The later part of ripening was relatively cool allowing extended flavour development. The hallmarks of the vintage, lifted perfumed fruit with lively palate structure are seen in this wine.

#### Tasting Notes

##### Wine Style

Sweet 1 2 3 4 5 Dry

Light 1 2 3 4 5 Full bodied

##### Colour

Pale yellow in colour with green hues

##### Bouquet

Displaying lifted aromas of ripe white peach and nectarines, background notes of citrus and sweet spice are evident from the French oak influence.

##### Palate

Soft and sweet with strong acid backbone, this vibrant and fresh wine displays white peach characters complemented by hints of charry oak. Refreshing minerality provides the palate with elegance and genuine persistence.

##### Food

Stir fried prawns and scallops with asparagus  
Wood-fired oven pizza

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#### Bottling Date

2007

#### Alcohol

13.2%

#### Acidity

6.45 g/L

#### pH

3.34

#### Winemaker

Paul Lapsley

#### Region (%)

Adelaide Hills 100%

#### Grape Variety

Chardonnay

#### Fermentation

French oak barriques

30%

Stainless steel 70%

#### Cellaring

Up to 3 yrs

#### Oak Maturation

20% old barrel  
fermented and matured  
on 4 yr old French oak

#### Soil Type

Various - sandy  
/gravelly loams over  
clay

#### Climate

Cool

#### Age of Vines

Up to 15 years old

#### Harvesting

Machine & Hand

