



## *Wignalls Premium Chardonnay 2004*

### *Winemakers Notes*

The fine “bouquet” of our 2004 premium Chardonnay reveals discreet French oak aromatics with vanillan undertones that complete beautifully the fresh and lively citrus perfume with floral hints.

The palate seduces with its fine, layered texture, induced by weekly “batonnage” or lees stirring post ferment.

Our premium Chardonnay was made from the high quality free run juice only, and fermented cool at 15 degrees to retain the delicate cool climate fruit characters such as citrus and lime overtones. Due to only partial malolactic fermentation, the palate remains tight and elegant, with its fine, natural acid leading to a fresh finish.

Long term cellaring will reward the astute buyer.

### **Wine Specifications**

Variety:	100% Chardonnay
Picking Dates:	from 15/03/04
Fruit Source:	Wignalls Vineyards
Alcohol:	14.4%
Baume:	14
Total Acidity:	8.2