



Wignalls Chardonnay 2001

Winemakers Notes

The 2001 vintage has been described as an outstanding year for wine production in the “Albany” sub region of the “Great Southern” region in Western Australia. A cool year and the driest summer in 125 years meant that fruit was picked in perfect condition. This Chardonnay used free run juice and was partially fermented in stainless steel to preserve the lifted “fruit” characteristics, settled and allowed a partial Malolactic fermentation to soften the back palate. This was achieved with new “Damy” French oak barriques for approximately four months. Citrus and lime characters are typical of our district with a smooth and long finish on the palate. This wine is drinking well on release but cellaring for up to 2006 will benefit the wine.

Wine Specifications

Variety:	100% Great Southern Chardonnay
Picking Dates:	08/03/01, 16/03/01
Fruit Source:	70% Wignalls King River Vineyard, 30% Porongurup
Alcohol:	14.6%
Baume:	14.5
Total Acidity:	6.3
pH:	3.45