



Wignalls Premium Chardonnay 2008

Winemakers Notes

Finesse and elegance are our main focus when crafting our old block of hand picked Premium Chardonnay.

Barrel fermented at a cool 13 degrees to retain fruit, then matured in new and aged barrels for eight months with cultured yeast ferment, our Premium Chardonnay has eventuated in a unique terroir style to complement lighter to mid weight food styles.

The complex 'bouquet' of this wine reveals a subtle minerality, blending in with fresh Lemon Meringue aromatics and oatmeal, followed by discreet complexity of French oak. Through weekly traditional 'batonnage'- lees stirring – a creamy and layered texture with overtones of cashew, has been achieved on the palate balanced by the refreshing natural acid on the finish on the intense palate.

An outstanding example of the vintage "Albany" experienced in 2008 and the Wignalls are suggesting this is our best Chardonnay of all time!

Variety:	100% Old Vine Chardonnay
Fruit Source:	100% Wignalls King River Albany Vineyards
Total Acidity:	6.3
Picking Dates:	from 01/03/08
Baume:	13.7 average
Alcohol:	14.1%
pH:	3.34