



## *Wignalls Premium Chardonnay 2005*

### *Winemakers Notes*

Finesse and elegance are our main focus when crafting our old block Chardonnay. The complex 'bouquet' of this wine reveals a subtle minerality, blending in with fresh citrus aromatics and discreet charriness of French oak. Through traditional 'batonnage' - lees stirring – a creamy and layered texture has been achieved on the palate, balanced by the refreshing natural acid on the finish.

Shellfish and fresh seafood or poultry in light cream sauce would compliment this wine beautifully

Variety:	100% Chardonnay
Fruit Source:	100% Wignalls Vineyard
Total Acidity:	7.4
Picking Dates:	25/02/05
Baume:	13
Alcohol:	13%