



Wignalls Unwooded Chardonnay 2007

Variety 100% Chardonnay

Fruit Source Albany 87%, Ferguson valley %13

Picking Date 29/02/07

pH 3.35

TA 7.05

Ba 12.9

Alcohol 14%

A relatively cool and extended fermenting period was the main winemaking orientation with the outstanding fruit in 2007. Our unwooded Chardonnay exhibits fresh melons with undertones of citrus on the nose. The palate consist of up front, fresh acid with some creaminess and length generated by extended lees contact in tank prior to bottling. This allowed the fruit to express itself with little human intervention and also with little preservative being used throughout the maturation period. Suitable for drinking now and will age in bottle for up to four years.