

*The*  
HEDONIST



## 2008 CHARDONNAY

### McLarenvale

#### **Winemaking Notes**

Fruit for The Hedonist Chardonnay is grown in the McLaren Vale region of South Australia. Warm Summer days are cooled by evening sea breezes from St Vincent's Gulf, which lies in close proximity to the West. The soil is rich loam over clay with patches of underlying limestone.

Harvested in early March, the fruit was softly pressed in batches to prevent maceration of the skins and reduce solid content in the juice.

After cold settling at 10 degrees C for 24 hours the juice was racked off solids to begin fermentation. Fermentation was conducted at 16 degrees for 10 days. The wine was then cooled. After settling, it was racked, cold stabilized and prepared for bottling. All vinification and ageing was done in stainless steel.

#### **Tasting Notes**

COLOR: Pale yellow, with green hues

BOUQUET: Tropical fruits, limey and orange blossom aromas

PALATE: The palate is full flavored, with great length, and crisp acidity and offers lime juice, spice, melon and nectarine fruit characters.

#### **Technical Notes**

- Variety: 100% Chardonnay
- Location: McLaren Vale, South Australia
- Baume at Harvest: 13.5 degrees Be
- Alcohol: 13.5% v/v
- Residual Sugar: < 2 g/L
- Bottled: July 2008