



KEITH TULLOCH WINE

Keith Tulloch Hunter Valley Chardonnay 2007

Variety: 100% Chardonnay

Region: 100% Hunter Valley, New South Wales, Australia

Style: A crisp elegant fruit driven white with a subtle and fine French oak balance.

TASTING NOTES:

Vibrant and fresh citrus, pear, and pineapple characters run along the palate, with hints of nectarine perfume and elements of minerally barrel ferment complexity. This is a tight, bright, focused wine with a concentrated nucleus of ripe fruit throughout, giving more texture and balance with fine oak. The finish has poise and brightness, showing “mouth-watering” fine natural acidity, and an orange-grapefruit racy and fresh persistence.

WINEMAKER’S COMMENTS:

This Chardonnay has great fruit presence and yet is refined with elegant structure and fine acidity. The oak is supple, and lets this Hunter Valley fruit command the palate.

WINEMAKING:

Sophisticated barrel fermentation takes place in new French oak, where solids-in-ferment produces rich texture and concentrated flavor length. Malo-ferment is minimized to retain the natural vibrant and racy acid balance and freshness.

Elegant bright fruit needs elegant oak handling as well, so lightly-toasted barrels of fine-grained French oak are used. The unclarified wine is left on lees in barrel for only 3 months so that it remains subdued and subtle, letting the Chardonnay fruit command the palate, preserving its freshness and the maximizing its potential for cellaring.

CELLARING:

The recommended cellaring time is 5 to 7 years.

SEAL:

Screwcap sealed to provide our best quality assurance and the ultimate potential for cellaring.

FOOD MATCHING:

Grilled or poached fish, or light textured white meats with cream-based sauces.

ANALYSIS:

Alcohol 13.3%
Titratable Acid 7.8g/l
pH 3.25
Residual sugar 2.6g/l
SO₂ 42ppm Free /
186ppm Total



For more information about Keith Tulloch’s wines, please visit www.keithtullochwine.com.au

For more information about the Wine Angel Portfolio please visit www.wine-angel.com or contact Laura Robinson at 212-627-0330 or laura@wine-angel.com