

COOL WOODS



SOUTH AUSTRALIA CHARDONNAY

2017



WINEMAKERS NOTE

The wine has a pale yellow colour. The wine has dominant peach aromas with a hint of pineapple juice on the nose. The palate has intense peach and pineapple characters. The mid palate is soft and creamy.

VINTAGE

An above average wet spring and cooler than average summer temperatures led to a later start to picking than normal. This combined with a long and mild ripening period meant that our fruit developed to a beautiful level of maturity on the vine. This has led to outstanding flavours and elegant, expressive wines.

WINEMAKING

Crushed, de-stemmed and then pressed using a membrane press. The ferment was kept slow and cool to retain all the natural flavours and aromatic qualities. The juice was fermented in stainless steel tanks at a cool temperature to retain all the natural flavours and aromatic qualities. The wine was blended, clarified, filtered and then bottled soon afterwards so the wine was a true expression of the grape/terroir from which it was made.

ALCOHOL - 11.0% **WINEMAKER** - PETER KELLY

REGION- SOUTH AUSTRALIA