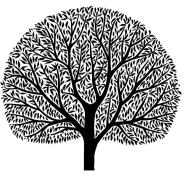
# COOL WOODS



# 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

