

HIGHER
PLANE
MARGARET RIVER

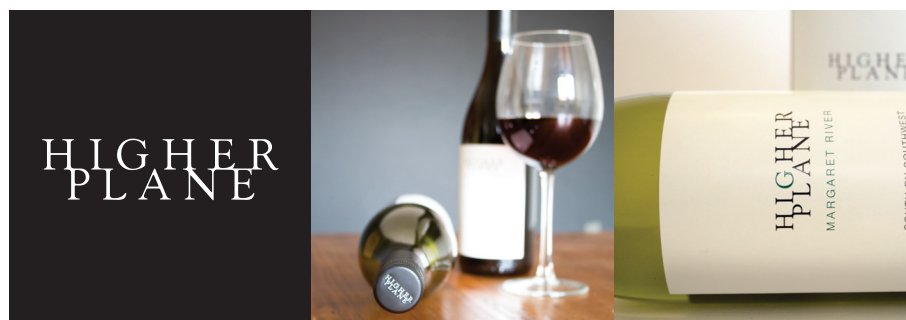
SOUTH BY SOUTHWEST

2007 | CHARDONNAY

750mL

The 2007 vintage was one of the earliest on record with harvest dates 2 – 3 weeks earlier than usual. The early vintage was caused in part by the warmth of spring, as opposed to a very warm summer. The accumulation of flavours and sugars was quite rapid in the Chardonnay grapes so there was plenty of natural acidity in the berries at harvest. These conditions led to a wide spectrum of flavours in the fruit, captured by using a slow ferment at low temperatures (12°C) in stainless steel. The palate texture & mouth feel were enhanced by lees stirring post fermentation, and the wine received no oak contact. Bottled in August 2007.

VARIETY	Chardonnay		
VINTAGE	2007	OAK	None
PICKING DATE	Mid February to early March 2007	MONTHS IN OAK	0
BAUMÉ	12.0 to 13.0Be°	ALCOHOL	13.1%
YIELD	7.0 to 9.0t/Ha	pH	3.36
TRELLIS	VSP	TA	6.1 g/L
FERMENT	Stainless steel with lees stirring	RS	2.0 g/L



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