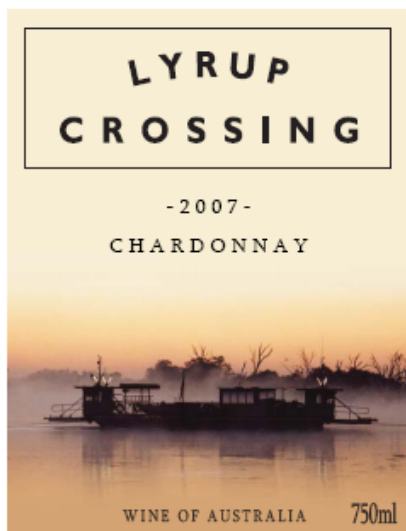


TASTING NOTE

Lyrup Crossing Chardonnay 2007



About This Wine

The excellent quality of the fruit at vintage led to the objective of making a fresh, lightly wooded wine with a degree of oak complexity. Hence, only free run juice was drawn after gentle airbag pressing and then cold settled at low temperatures before fermentation with selected yeast strains. Fermentation was arrested just prior to dryness, giving a wine with some residual fruit sweetness. It was then racked and aged on its yeast lees in a combination of French and American oak barrels to add further complexity. Tasting and assembly of the final blend from the separate barrels was completed before bottling.

Vineyard Region

60% Riverland, 40% Sunraysia

Grape Varieties

100% Chardonnay

Vintage Conditions

Fruit for this wine was sourced from vineyards around the Riverland and Sunraysia regions. Selection was based on overall balance and in particular the clear expression of varietal fruit character. Vineyard sites in close proximity to the Murray River which benefited from the effect of a moderated climate and cooling air movements were especially targeted.

WINEMAKER'S COMMENTS

Colour

Colour is pale yellow, with a fresh green tint at the edges.

Nose

The nose shows fresh citrus, apricot and a subtle, complex toasty note from yeast lees ageing on oak.

Palate

The palate overflows with ripe fruit characters of melon, citrus and stone fruit with a delicate background of sweet oak. Interesting, complex, yeasty notes and an elegant flavoursome palate complement the zesty acidity and natural fruit flavours. This leaves the palate clean and refreshed, eagerly anticipating the next sip. The finish is clean and crisp.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.37 Total Acid : 6.30 g/L Residual Sugar : 3.92 g/L