



# TarraWarra Estate Chardonnay 2004

## Tasting Note

### **Vintage**

As opposed to the warm 2003 vintage, 2004 was cool throughout the season, with a few heavy rainfalls leading up to harvest. The most stress was caused by a 100mm. downpour one night in early February, which could have potentially done extensive damage to our best fruit. However the season dried up, but remained cool, with harvest two weeks later than usual. The flavour development was excellent, and the fruit yields in the vineyard were right on target (about six tonnes per hectare). The fruit was in perfect condition at harvest, with no disease from the cool season.

Our Chardonnay is a blend of clones from the Estate vineyards, including Mendoza, P58 and I10V3.

### **Winemaking**

The fruit for this Chardonnay is all hand picked and chilled before whole bunch pressing in a Bucher press. The juice is settled overnight before transfer to barrel for fermentation. A small amount of sulphur dioxide is added before fermentation. Barrel fermentation is important for oak integration and balance in the wine. We use all French oak barrels, one third new, the balance one and two years old. All the fruit for our Chardonnay comes from our oldest blocks, giving complexity to the wine.

The wine stays on lees for 11 months, with stirring during this period to build structure. Malolactic fermentation takes place during this time, with indigenous bacteria. In 2004 about 20% of the wine underwent malolactic fermentation.

### **Tasting**

A fresh, vibrant aroma of nuts and citrus lead into a palate that is focused and long with good intensity. The flavours are complex with cashews and butter combining with malolactic/lees characters to create a creamy palate and a long, lingering finish.

This wine was bottled entirely under screw cap and stored in climate controlled cellars. This wine will age well for up to 10 years, given the right storage conditions.

1400 cases made