

RED KNOT



2008
CHARDONNAY

mclaren vale

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to St Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces high quality wines with rich flavours.

vintage notes

Good winter rainfalls, followed by ideal spring and summer conditions, created strong, healthy canopies in balance with the slightly above average yields. The whites ripened early with intense fruit flavours and balanced acidity. Harvesting commenced in mid February and was completed over the following 10 days. The harvest of reds started with Shiraz in late February, powerful mid-palate fruit was immediately evident. An unprecedented 15 consecutive days of temperatures above 35°C began on March 3rd, precipitating the race to bring in the fruit, testing the mettle of men and machinery.

This was a vintage of contrast, with the early fruit being outstanding in richness and concentration, whilst the later, heat affected fruit was left to shrivel on the vine. 2008 will be remembered as a unique vintage that reminds us that on nature's stage we are merely players.

tasting note

Light straw in colour. Fragrant melon, peach and lime peel dominate the fresh, fruit driven nose. Zesty citrus and stone fruit flow over the palate. A medium bodied unoaked Chardonnay with softness and a finely balanced fresh acidity. This wine can be enjoyed in its youth.

McLAREN VALE

VINEYARD SOURCE

McLaren Vale

VARIETY BLEND

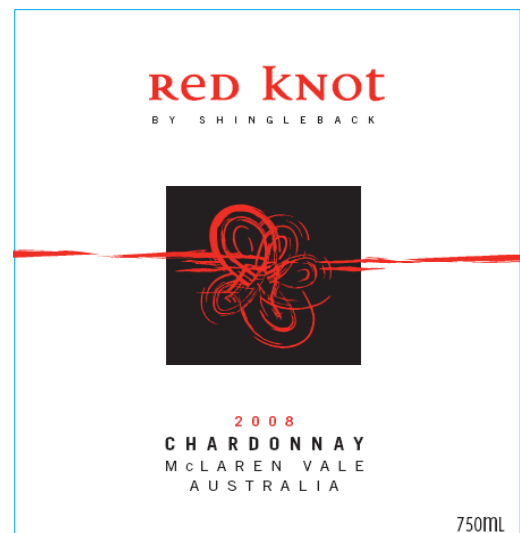
90 % Chardonnay
10% Semillon

VARIETY BLEND

Alc: 13.0%
pH: 3.28
TA: 5.8g/L

accolades

BRONZE MEDAL
2008 Perth Royal Wine Show, Class 27



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