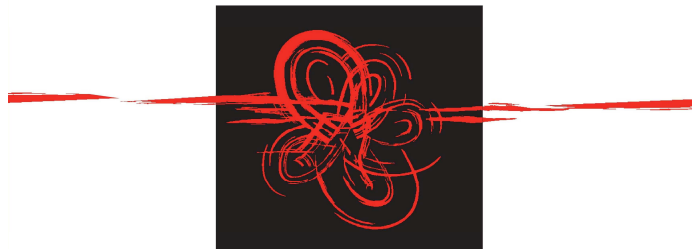


# Red Knot



2009  
CHARDONNAY

McLAREN VALE

## 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, richly flavoured wines.

## tasting notes

Light straw in colour. Honeydew melon and peach aromas with highlights of pear, citrus and creamy cashew. Fresh citrus and peach fruit fill the mid-palate and flow through to the long finish, defined by subtle French oak. A medium bodied, lightly oaked Chardonnay with softness and a finely balanced fresh acidity. This wine can be enjoyed in its youth.

## VINEYARD SOURCE

99% McLaren Vale  
1% Adelaide Hills

## VARIETY BLEND

87% Chardonnay  
10% Viognier  
2% Semillon  
1% Sauvignon Blanc

## BOTTLING

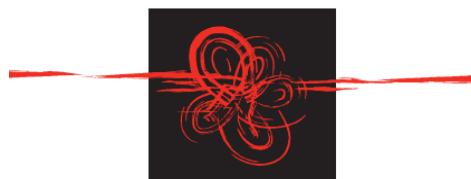
Alc: 12.7%  
pH: 3.27  
TA: 6.2 g/L

## VINTAGE NOTES

Although soils held moderate moisture levels from winter, some early irrigation was required to compensate for the ongoing drought conditions. Soil moisture levels were built up in mid January to ensure the vines were not stressed during the critical period of veraison, when many of the important precursors for quality wine are formed in the berry. When very hot weather was predicted, this moisture reserve and our ability to provide supplementary drip irrigation rapidly to the vineyards allowed damage from the extremely hot conditions in late January to be minimized. Fruit that was heat damaged shriveled and dried cleanly, reducing further the already low yields.

After the heat of late January / early February, the weather was ideal, allowing the vines to recover and giving winemakers the luxury of little outside pressure. Harvest commenced approximately 2 weeks early on February 4th. Sugar and acid levels at harvest were ideal with flavours developing early in the whites and reds, and delayed sugar accumulation. Lower yields also allowed the reds extended time in fermenters on skins, as there was reduced demand on winery facilities. There was time for winemakers to maximize the potential of the fruit from the vineyard and to enjoy the crafting of the wines. The end result has been aromatic and balanced wines, with fruit power and generally lower alcohol levels.

Red Knot  
BY SHINGLEBACK



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