



2010 'FAMILY RESERVE' CHARDONNAY  
SINGLEFILE VINEYARD  
DENMARK, GREAT SOUTHERN



#### THE VINTAGE & WINEMAKING

Walking the Singlefile vineyard in the Denmark sub-region of the Great Southern we classify our chardonnay and determine the ideal picking time to produce a complex cool-climate chardonnay with both power and finesse. Planted in 1989, the vineyard straddles the 35-degree latitude line and is 60 metres above sea level. The vineyard slopes north north-west in fertile well drained Karri loam soils with abundant micro fauna and flora. The 2010 fruit, harvested by hand on 18th March 2010, was whole bunch pressed and fermented in new (30%) and one year old (70%) French oak barriques from the Francois Freres, Dargaud and Jaegelle cooperages. The wine spent nine months in oak, with lees stirring occurring weekly over the initial five months. The wine was aged in bottle for 12 months before release.

#### THE WINE

This wine has complex aromas of intense grapefruit and white peach. The palate is a concentration of citrus and stone fruit with cashew nuts and a creamy texture. The wine is effortlessly mouth filling with a delicate balance of fruit and acidity and a long lingering finish. A wine of both power and finesse, it is well suited to rich poultry or creamy shellfish dishes with sautéed vegetables. It will continue to develop in the bottle over the next ten years.

#### TECHNICAL SPECIFICATIONS

Picking date: 18<sup>th</sup> March 2010    Alc: 13.8%    pH: 3.25    TA: 11.1g/L    rs: 0g/L

*'semper superne nitens'*