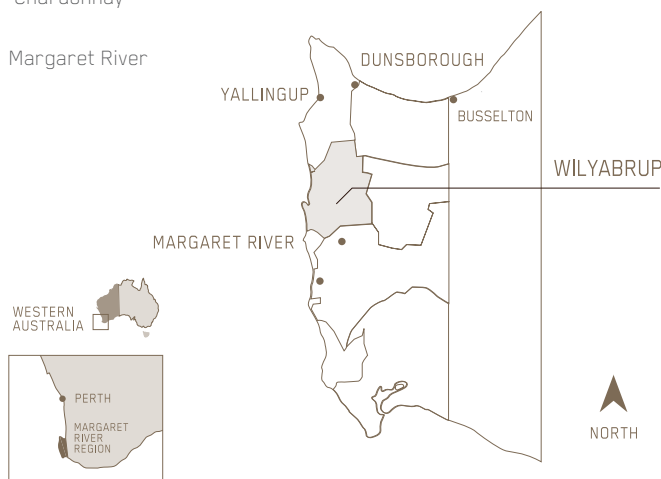


AMELIA PARK [WINES]



2010 AMELIA PARK CHARDONNAY

Varieties Chardonnay
Region Margaret River



Vineyards This wine is made with fruit from a single vineyard in the Wilyabrup sub-region of Margaret River. This site was selected for its ability to produce ripe flavours at low baume with great acid balance resulting in a finely structured elegant Chardonnay.

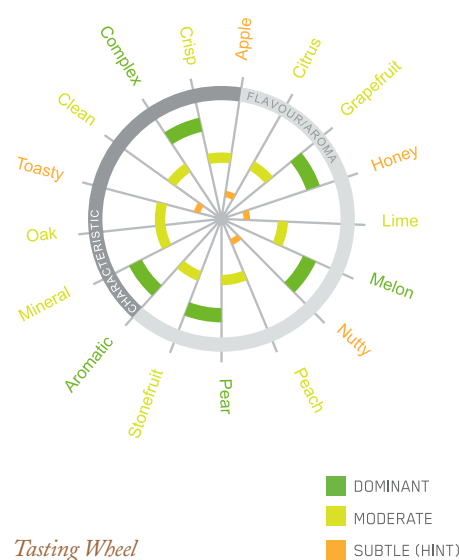
Season: 2010 was a brilliant vintage for Margaret River white varieties. In contrast to the 2009 Vintage a relatively dry spring ensured even flowering and fruit set. The summer period was warm and sunny conditions accelerated ripening and allowed picking to occur at low baume combined with great acid balance.

Harvest Date February 2011

Winemaking This fruit was harvested during the cool of the night to retain the fresh characters. Once in the winery the fruit is crushed and lightly pressed to attain the best quality free run juice. This juice is then cold settled overnight and the clean, pristine juice is sent to barrel where it is 100% fermented in French oak. This primary fermentation process takes two weeks and upon completion the wine is left to age for 9 months with gentle lees stirring to add softness and complexity. To retain a fresh elegant style this wine does not undergo malolactic fermentation.

Analysis 13.5% Alcohol TA 6.7g/l pH 3.2
Bottling Date February 2011
Closure Screwcap
Cellaring 5 years

Tasting Notes This wine displays a fragrant bouquet of pear, fig and melon with hints of vanilla and ground almond. The palate is elegant and finely structured with notes of grapefruit, lime and nectarine. Drinks beautifully now and will benefit from cellaring.



Tradition. Craft. Quality.