

NUGAN ESTATE VISION CHARDONNAY 2009



WINEMAKING

Above average temperatures through December and January resulted in heat waves prolonging the onset of veraison, which occurred mid-late January. Cooler February temperatures coupled with lower evaporation rates maintained good leaf health which resulted in rapid increase in sugar levels. The fruit was then crushed, destemmed and bag pressed before undergoing slow, cool fermentation in a combination of stainless steel tanks and one and two year old French oak. After fermentation, a portion of the wine remained in oak for a further 11 months maturation, undergoing fortnightly batonage to add complexity and enhance fruit and oak integration, prior to final blending and bottling.

WINEMAKER'S COMMENTS

Pale straw with youthful green hues. Lively aromas of citrus and melon with cinnamon, nutmeg and vanillin spice nuances. On the palate, complex flavours of citrus and pineapple, layered with cashew and allspice nuances.

WINE & FOOD MATCH

Marinated baby octopus or pan-fried scallops with artichoke hearts tossed with wild rocket.

WINE INFORMATION

Pick Date: February 2009

Bottling Date: March 2010

Varietal/s: Chardonnay

Region/s: Riverina

Alcohol: 13.5%

Acid: 6.50

pH: 3.38