

NUGAN ESTATE VISION CHARDONNAY 2008



WINEMAKING

Dry warm sunny days with cool nights produced optimum fruit flavours. The fruit was then crushed, destemmed and bag pressed before undergoing slow, cool fermentation in a combination of stainless steel tanks and new and one and two year old French oak. After fermentation, half of the wine remained in oak for a further 12 months maturation, undergoing fortnightly batonage to add complexity and enhance fruit and oak integration, prior to final blending and bottling.

WINEMAKER'S COMMENTS

Brilliant 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 2008

Bottling Date: April 2009

Varietal/s: Chardonnay

Region/s: Riverina

Alcohol: 13.5%

Acid: 6.76

pH: 3.30