



EAGLEHAWK

CHARDONNAY

2008

THE WOLF BLASS EAGLEHAWK RANGE ARE AFFORDABLE DRINK-NOW WINES. THE EAGLEHAWK CHARDONNAY IS WELL BALANCED WITH UP-FRONT FRUIT FLAVOURS AND INTEGRATED OAK.

Following crushing, the wine was cool fermented to retain the fresh fruit flavours. Traditional winemaking techniques including stirring on yeast lees and malolactic fermentation were used on small parcels to further enhance these flavours and add greater complexity. The wine was matured with French and American oak to develop palate weight and mouth-feel.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>100% Chardonnay fruit was sourced from a range of vineyard sites in the premium wine growing regions of South Eastern Australia. The 2008 vintage was warm to hot, with a pro-longed heatwave in mid-March. However, grapes picked before the elevated temperatures were delivered to the winery in pristine condition, resulting in good varietal definition and balanced flavours.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>This wine was matured for six months with French and American oak.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5%</i> <i>Acidity: 6.1g/L</i> <i>pH: 3.53</i>
PEAK DRINKING	<i>Enjoy now.</i>

WINEMAKER COMMENTS

COLOUR	<i>The 2008 Eaglehawk Chardonnay is pale straw with a vibrant edge on the rim.</i>
NOSE	<i>The bouquet if lifted with tropical notes, melon and peach characters, with subtle oak integration.</i>
PALATE	<i>The palate is medium weight with rich fruit flavours and a backbone of supporting oak. The finish is crisp and refreshing.</i>