



# EAGLEHAWK

## SEMILLON CHARDONNAY

### 2008

THE WOLF BLASS EAGLEHAWK RANGE ARE AFFORDABLE, DRINK-NOW WINES. BLENDING SEMILLON AND CHARDONNAY IS AN AUSTRALIAN TRADITION THAT HIGHLIGHTS SEMILLON'S CITRUS FRUIT CHARACTER AND CHARDONNAY'S MELON AND PEACH FLAVOURS.

Separate parcels of Semillon and Chardonnay were crushed and the juice chilled and settled to retain varietal flavour. The juice was then transferred to temperate controlled fermenting tanks. Following fermentation the winemaker reviewed the parcels of wine before blending. The final blend was bottled early to capture the fresh fruit flavours.



#### WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>Semillon and Chardonnay fruit has been sourced from premium winegrowing regions throughout South Eastern Australia for this wine. 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>Semillon (55%), Chardonnay (45%).</i>
MATURATION	<i>This wine was matured in stainless steel to retain a fresh fruit focus.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0%</i> <i>Acidity: 6.05g/L</i> <i>pH: 3.45</i>
PEAK DRINKING	<i>Drink within one to two years of vintage.</i>

#### WINEMAKER COMMENTS

COLOUR	<i>The 2008 Wolf Blass Eaglehawk Semillon Chardonnay is a youthful, vibrant light yellow with tinges of green.</i>
NOSE	<i>On the nose, citrus and grassy notes typical of the Semillon are evident, with the Chardonnay contributing rich peach, melon and tropical flavours.</i>
PALATE	<i>The palate is well balanced with lively varietal fruit flavours and a crisp refreshing finish.</i>