



# WHITE LABEL

ADELAIDE HILLS  
CHARDONNAY

2005

A TESTAMENT TO THE EXCEPTIONAL AGING POTENTIAL OF DISTINGUISHED COOL CLIMATE CHARDONNAY, THIS WINE HAS BEEN CAREFULLY CELLARED TO ALLOW THE EVOLUTION OF ITS BOUQUET AND PALATE AND THE EXPRESSION OF FINE, COMPLEX SECONDARY CHARACTERS.

Hand picked fruit was sourced from the Adelaide Hills with specific vineyards in the Piccadilly Valley targeted for this wine. Using 40% wild yeasts, the wine was 100% barrel fermented in new and seasoned French oak barriques and left to mature on lees in barrel for 10 months. Regular bâtonnage (lees stirring) was employed to build complexity and texture. Only the best barrels were selected for the final blend. 80% of the wine went through malo-lactic fermentation.



## WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>The 2005 vintage in the Adelaide Hills experienced favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall. This resulted in good quality and steady ripening of fruit, with full varietal characters being developed.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Matured on lees in French oak barriques (30% new, 70% seasoned) for 10 months, with extended bottle maturation before release.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 5.1 g/L pH: 3.37</i>
PEAK DRINKING	<i>Assessment in 2016 recommends drinking now to 2020.</i>
AWARDS	<i>Gold Medal: 2015 Royal Queensland Wine Show (Class 12) Gold Medal: 2011 Sydney Royal Wine Show (Class 68) Gold Medal: 2011 Royal Adelaide Wine Show (Class 4) Gold Medal: 2010 Sydney Royal Wine Show (Class 68) Gold Medal: 2010 Royal Melbourne Wine Show (Class 46) Gold Medal: 2010 International Chardonnay Challenge (Class 1d) Gold Medal: 2009 National Wine Show of Australia (Class 34) Gold Medal: 2009 Royal Queensland Wine Show (Class 25) Gold Medal: 2008 National Wine Show of Australia (Class 18) Gold Medal: 2008 Royal Queensland Wine Show (Class 25)</i>

## WINEMAKER COMMENTS

COLOUR	<i>Still displaying a vibrant golden green colour.</i>
NOSE	<i>Aromas of complex peach and melon with subtle crème brûlée aged characters and an underlying toastiness are supported by fully integrated notes of biscuity French oak.</i>
PALATE	<i>Stonefruit flavours, with hints of brown lime and pear skin, lead in to a rich, creamy texture with a restrained, nutty finish. Balanced mineral acidity assists in maintaining fruit freshness, provides backbone and enhances line and length of flavour.</i>
TASTED	<i>2016</i>

*Winemaker: Matt O'Leary*