



## Mission Vineyard Selection Gimblett Gravels Chardonnay 2008

### Viticulture

The growing season was marked by a mild autumn with moderate rainfall. This Chardonnay was fully ripe at harvest and off the Mendoza clone. Crop loads were low at about 8 tonnes per hectare. The soil type was silty loam over gravels. Acidity was higher than normal vintages in the Chardonnay and the Brix levels lower.

### Winemaking

The fruit was crushed and the free run only barrel fermented in French oak including 10% new barrels. Particular care was taken to take only the first free run juice to accentuate the crisp mineral elements of the wine. Malolactic fermentation was carried out without detriment to the freshness of the palate. The ageing was for 8 months on the yeast lees for texture and complexity.

### Tasting Notes

Colour is pale straw. The aroma shows complex citrus notes with hints of marzipan. Oak and fermentation-derived aromas add to the complexity and complement the nose. The palate has nice acidity with nicely balanced oak on a long clean finish. This is a full on Chardonnay that has had the full treatment normally reserved for reserve and high quality Chardonnay wines.

### Cellar Potential

Cellar carefully for up to five years.

<b>Alcohol</b>	13.0 %
<b>Acidity</b>	5.8g/l
<b>Residual Sugar</b>	1.0 g/l
<b>Ph Level</b>	3.49

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