

# HAWKER CORNER

## CHARDONNAY

---

### GRAPE VARIETIES & SOURCE:

Chardonnay ex South Australia

### HARVEST DATE:

February & March

### WOOD DETAILS:

Nil

### VINTAGE CONDITIONS:

Growing conditions throughout the grape growing season were warm and dry. The harvest commenced in February, which is about spot on average and proceeded unabated in almost perfect conditions.

### WINEMAKING/VITICULTURE:

Our winemaking is focused on minimal intervention with use of wild yeasts, malolatic fermentation, lees contact and subtle oak to give our Chardonnay depth, complexity and personality.

### TERROIR/SITE:

The Chardonnay grapes are grown on a range of red and sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies so that the fruit ripens in dappled lights allowing optimal fruit flavour to develop.

### TASTING COMMENTS:

**Colour:** Pale Straw

**Aromas:** Classic Chardonnay aromas of fresh white peach and ripe melons complimented by subtle hints of vanilla and toast from French oak.

**Palate:** Rich fruit flavours and creamy textures perfectly balanced by crisp acidity entices the palate from the first glass to the last.

<b>TOTAL ACIDITY (g/L):</b>	<b>5.9</b>
<b>pH:</b>	<b>3.41</b>
<b>ALCOHOL (%v/v):</b>	<b>13.0</b>

