



## Ormonde Chardonnay 2007

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|----------------------|--|
| Appellation          | Wine of Origin – Darling   |
| Varieties            | 100 % Chardonnay   |
| Harvest date         | March 2007   |
| Analysis             | 13.67% alcohol T.A. 6.1g/l pH 3.54 R/Sugar 1.5 g/l   |
| Fermentation         | The juice was fermented in new French oak, 10% of the barrels underwent natural fermentation   |
| Bottling date        | 18/12/2007   |
| Optimum Drinkability | 2008 - 2012  |
| Comments:            |  |
| Colour               | Yellow   |
| Aroma                | Sweet vanilla and oak, citrus and peaches  |
| Flavour              | Lemon and Lime flavour   |
| Finish               | Creamy, buttery, well integrated wood and balanced aftertaste, minerality  |
| General              | There is found, on our estate, a corner profoundly different. This corner of vine is situated on an easterly slope, with soil of bright orange and small stones of quartz and silica, distributed through the surface and profile. Early morning sunlight causes a kaleidoscope of colour on which to feast the eye. |