



YARRA VALLEY

**SEVILLE ESTATE 2004 CHARDONNAY**

**1140 DOZEN**

**Winemakers Comments:** The vineyards of Seville Estate are located in the cooler regions of the Yarra Valley. As a result, our Chardonnay style is crisper, tighter in structure with citrus fruit characters. To retain these fresh characters, and to add complexity without oak domination, the chardonnays are barrel fermented to integrate the oak.

2004 was a trying vintage for our Yarra Valley Chardonnay. Good fruit set in spring showed great promise for vintage. Although, the cool, wet summer and autumn delayed ripening and influence botrytis in the vineyard. Dropping fruit and good canopy management enabled the Chardonnay to reach the quality desired. The wine is exceptional from a difficult year.

**Vinification:** The fruit is hand picked, gently whole bunch pressed and then the juice run directly to barrel on the day of harvest for fermentation using natural wild yeasts found in the winery and the vineyard. The "bloom" on the skin of grapes may contain yeast strains of previous vintages indigenous yeast. A range of French oak coopers, 10-15% new, are sourced to introduce oak complexity. Following primary ferment, oak maturation continues with regular barrel stirring. *Malolactic* fermentation is not encouraged but a small percentage will occur, the aim is to maintain the natural fruit and acidity (with the complexity from the barrel).

**Tasting Notes:** A light green/yellow colour that has lifted aromas of lychees and sweet toasty oak. A great viscous mouth feel of creamy rich tropical fruit with yeast lees complexity. Good balance of flavour and acid will enable the wine to age over the medium term with increased complexity. With 10% new oak used, the wine is balanced and does not show strong oak characters.

**Food:** Smoked Fish and Meat and Seafood such as grilled barramundi.

**Technical Data:** Alcohol: 14.5%  
Ph: 3.3  
Acidity: 6.9

**Availability:** 750ml

**RECOMMENDED RETAIL:** \$27

**Awards/Reviews:** **91 Points** James Halliday 2007 Australian Wine Companion.  
**91 Points** Jeremy Oliver's The Australia Wine Annual 2007.  
**Bronze** Victorian Wine Show 2006.  
**Bronze** Yarra Valley Wine Show 2006  
**Bronze** International Cool Climate Wine Show 2007