

**SEVILLE ESTATE 2005 CHARDONNAY****770 DOZEN**

Winemakers Comments:

The vineyards of Seville Estate are located in the cooler, southern 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.

2005 was a strong vintage for Seville Estate. A mild spring followed by a mild to hot summer set up a balanced crop level with the ability to ripen over the cooler Autumn period, which arrived on cue at the beginning of March. The cooler periods helped maintain acidity and develop elegant melon and citrus fruit expression in the wine. Chardonnay ripened late as flavour development slowed over the cooler months and was picked on 12th April.

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 indigenous yeast strains of previous vintages. A range of French oak cooperers with 10-15% new barriques, 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 being 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 increasing complexity.

Food:

Smoked Fish and Meat and Seafood such as grilled barramundi.

Technical Data:

Alcohol: 14.5%
Ph: 3.35
Acidity: 6.5

Availability:

750ml

RECOMMENDED RETAIL:

\$27