



**SEVILLE ESTATE 2005 RESERVE CHARDONNAY**  
**LIMITED RELEASE 130 DOZEN**

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**Winemakers Comments:** The Seville Estate Reserve label denotes wines of exceptional quality, and this Chardonnay represents the very best barrels of the vintage. 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.

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 12<sup>th</sup> April.

**Vinification:** The fruit is hand picked, gently whole bunch pressed the juice is then run directly to barrel. Fermentation is achieved 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, the wine matures up to 12 months in oak with occasional barrel stirring. *Malolactic* fermentation is not encouraged but a small percentage may occur, the aim is to maintain the natural fruit and acidity (with the complexity from the barrel).

**Tasting Notes:** A deep yellow colour that shows lifted aromas of melon, lychees and sweet toasty oak. The palate has a viscous mouth feel of creamy rich tropical fruit with yeast lees complexity. The oak is nicely balanced providing structure and intricacy. The wine has great texture which is complimented by good acidity building the length and finish.

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

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

**Recommended Retail:** \$40

**Awards:** "A bright bouquet, with plenty of pear flesh and toasty oak; lively palate, with good texture and a very fresh finish; has harmony and balance". **Rating 94 points. James Halliday Wine Companion 2009 Edition.**