



RED CLAW
MORNINGTON PENINSULA



RED CLAW CHARDONNAY 2008

Variety:	Chardonnay
Region:	Mornington Peninsula
Alcohol:	13.5%
Residual Sugar:	0.51 g/L
Titrateable Acidity:	6.0 g/L
Harvest Dates:	25th February - 26th March, 2008.

VINEYARDS & WINEMAKING

VINTAGE

Average winter rain in 2007 gave way to a dryer than normal spring but as the growing season got underway above average rainfall in November and December and warm temperatures saw ideal growing conditions for the vines with shoot growth being more vigorous than normal.

WINEMAKER'S NOTES

The fruit was hand harvested and gently whole bunch pressed in small batches before it was left to settle overnight. French oak barrels were used for fermentation, selected from the forests of Voges and Allier (20% new). The wine was aged on yeast lees for 10 months and assembled for bottling in December 2008.

Bright intense pale straw colour with green tinges. The aromas are lifted along with clean citrus notes, melon and a hint of spicy French oak.

The palate leads off with beautifully textured and rounded fruit intertwined with the natural acidity that runs through the mouth binding the wine and leading into a lovely long complex finish.

Winemaker – Tom Carson