



## **EAGLE BAY CHARDONNAY**

### ***Vintage***

*Moderate winter rainfall and a mild start to the growing season with some heat spikes made for an earlier harvest with reduced yields. White wine varieties show good intensity of fruit and excellent quality.*

### ***Winemaking***

*Gingin clone vines were harvested early morning over a two week period to achieve uniform ripening & maximum flavour accumulation. Fermented in new & 1 year old French oak and partial malolactic conversion.*

### ***Tasting Notes***

*Lemon sherbert & melon on the nose with toasty oak precede a palate of stone fruit and honey dew melon with a succulent mouth feel full of bright fresh flavours finishing with a burst of grapefruit that adds length & line.*

### ***Food Matching***

*The creamy complexity of this wine can handle many different flavours, try it with roast poultry or baked seafood.*