



# DEEP WOODS

## ESTATE

<b>WINE</b>	Deep Woods Reserve Chardonnay	
<b>VINTAGE</b>	2008	
<b>REGION</b>	Margaret River	100%
<b>VARIETY</b>	Chardonnay	100%

### VINTAGE NOTES

The 2008 vintage was relatively early for the Chardonnay which resulted in fresh and elegant fruit characters in the wine. The Margaret River whites in general displayed fresh varietal fruit with lifted flavours typical of an early vintage.

The Chardonnay was handpicked from a single, steep north-facing block on the estate which sits over well drained gravelly soils. The fruit was whole bunch pressed and fermented in new and seasoned French oak barriques. The resultant wine was crafted using free-run juice, wild and selected yeasts, malolactic fermentation and extended lees stirring.

### ANALYSIS

Alcohol 13.5%, pH 3.45, TA 7.2 g/L

### TASTING NOTES

**Colour** Light golden hue with tinges of green.

**Aroma** The wine displays fresh aromas of lemon zest, pink grapefruit and white nectarine, interlaced with complex notes of yeast lees, cashew nut and underlying hints of spicy French oak.

**Palate** A medium-bodied wine that displays white stone-fruit and citrus flavours. Extended lees contact creates layers of texture and power, while the natural acidity creates focus and length.

### CELLARING

Cellar for 3–5 years.

### SHOW SUCCESS

Not shown to date.

