



# MILLBROOK

Winery

<b>WINE</b>	<b>Millbrook Chardonnay</b>	
<b>VINTAGE</b>	2008	
<b>REGION</b>	Geographe (Single Vineyard)	
<b>VARIETY</b>	Chardonnay	100%
<b>PRODUCTION</b>	540 six-packs	

## VINTAGE NOTES

The 2008 vintage was almost perfect for Chardonnay from the Ferguson Valley to be picked at optimal ripeness and balance.

The 2007 Chardonnay was produced from a single Ferguson Valley vineyard in the Geographe region. The grapes were handpicked and chilled before whole-cluster pressing. The resultant juice was filled directly to barrel, with no clarifying, to maintain a light concentration of grape solids during fermentation to enhance the creamy and nutty texture of the wine.

Natural fermentation was used on 100% of the barrels. The Chardonnay was left on full lees for nine months with battonage weekly for the first three months and then monthly for six months. The wine was aged in oak for eight months – 75% new French oak with the balance in one-year-old French oak. Each barrel was then treated as an individual wine and blended to a quality level.

## ANALYSIS

Alcohol 14.0%, pH 3.30, TA 6.4 g/L

## TASTING NOTES

<b>Colour</b>	Light gold in colour.
<b>Aroma</b>	White peach, grapefruit and roasted cashew nuances are evident with subtle hints of spice and vanillin French oak.
<b>Palate</b>	Dry, zesty acidity with nectarine, white peach and grapefruit flavours. The wine has intensity, power and richness with a complex spicy oak finish – wonderful line and length.

## CELLARING

Drink now or cellar for 5–10 years.

## SHOW SUCCESS

Not shown to date.

