



WAIPARA SPRINGS

WAIPARA SPRINGS CHARDONNAY 2010

Variety:	Chardonnay (100%)
Brix:	24.3
Fermentation:	100% French oak (old)
Alcohol:	14%
Titrateable Acidity	5.5
Residual sugar:	2.6g/L
pH	3.25
Latitude:	42.9 degrees South
Altitude:	60-70 metres above sea level
Aspect:	Gentle sloping, north facing valley floor
Soil type:	Silt and clay loam over decomposed limestone

CELLAR NOTES

Gently pressed, the juice was allowed to ferment with native wild yeasts and 2% solids. 50 percent of the wine was fermented in 500-L puncheons and the rest fermented in old oak barriques. After fermentation the wines remained in barrel without any sulphur dioxide until the following year. We partially lees stir our chardonnay and only allowed a small portion of malolactic fermentation.

TASTING NOTES

Made to show the limestone rich soils that it is derived from, this is a rich, complex wine with aromas of fresh stonefruit and hazelnuts. Silky smooth on the palate and with fine acidity, this is an excellent and versatile food wine.
Food: Match with delicate white meats such as chicken or pasta dishes.

