

BALLAST STONE



2008 Chardonnay

Chardonnay may have fallen out of fashion, but we have a special soft spot for ours! Only produced in the best Vintages — around 40% of the juice sees 6 months of new French Oak – to soften and add complexity, but never to dominate.

AWARDS HISTORY

1 TROPHY, 1 GOLD, 6 SILVER, 16 BRONZE

TASTING NOTES

Varietal flavours of melon & peach, combined with butterscotch & toasty oak characteristics, enhanced by partial malolactic fermentation in French oak, gives this wine greater complexity & a soft, full palate.

VINTAGE

The 08 growing season commenced with cool spring weather & relatively dry soil profiles. Early spring growth was somewhat inhibited by these conditions; however warmer early summer conditions soon produced well balanced canopies, with excellent fruit set but some below average bunch numbers in the whites. The 08 vintage was looking like returning to "normal" after several condensed vintages, with the whites harvested under ideal dry and mild conditions, with Sauvignon Blanc and Rieslings looking particularly good. South Australia's record heat wave then precipitated the fastest red harvest in the region's 35 year history. Currency Creek's cooling maritime climate buffered the temperatures somewhat, and the timing of the heat wave meant that varietal fruit characters were well developed before the rapid rise in Baume levels took effect.

ALCOHOL	13.5
VARIETY	100% Chardonnay
GROWING REGION	Currency Creek
pH	3.32
TA	6.39

food match -

Rabbit in Dijon mustard & Tarragon sauce, served with green beans and steamed baby potatoes

Wally Gradara
SA & NT Sales Manager