

PRINTHIE
mountain range



PRODUCT Mountain Range Chardonnay

VINTAGE 2009 **REGION** Orange **RRP** \$18

IMAGE



WINEMAKER Drew Tuckwell

WINEMAKER NOTE

Harvesting accounts for acid and structure has much as fruit flavour. Various elevations provide fruit and structural complexity. Looking for cool climate typicity with grapefruit, guava, peach. Use of wild ferment, small amount of new oak fermentation, some malolactic ferment, some lees stirring to add subtle complexity to fruit dominant wine.

TASTING NOTE

Restrained aromas that may convert non-chardonnay drinkers. Lovely fresh grapefruit and peach flavours and underlying complexities adding interest. Background oak. Lactic mid-palate adds texture, lively natural acidity maintains freshness.

CELLARING Up to 5 years from vintage. Will develop further complexity with time.

ALC / STD DRINKS 13.0% alc. 7.7 Std drinks.

ADDITIVES Milk products. Preservative 220 & 300.

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