

# HAMELIN BAY TASTING NOTES



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## 2013 RESERVE CHARDONNAY

Pale straw tinged with green.

Complex array including citrus kernel, white peach and nougat, with flint in the background.

Seamless, long and finessed. This wine has a moderate weight and a long line and length, with balanced natural acidity, affording a dry mineral finish. The French oak is well integrated, providing support but not being obvious.

### TECHNICAL NOTES

Variety:	100% Chardonnay
Source:	100% Five Ashes Vineyard, Margaret River
Alcohol:	13.5%
pH:	3.21
TA:	7.14 g/L
Sweetness:	Dry, 0.78 g/L
Oak:	Barrel fermented and then matured with fortnightly battonage for 9 months in 40% new and one year old French oak barriques.
Bottled:	December 2014

