

HAMELIN BAY TASTING NOTES



2013 CHARDONNAY

Pale straw tinged with green.

Fresh citrus, with hints of white flowers, lime jubes, nougat and spice/cedar in the background.

Lovely and elegant with a moderate weight and a moderate to long length, with a fresh acidity affording a dry mineral finish.



TECHNICAL NOTES

Variety:	100% Chardonnay
Source:	100% Five Ashes Vineyard, Margaret River
Alcohol:	13.4%
pH:	3.27
TA:	6.92 g/L
Sweetness:	Dry, 0.88 g/L
Oak:	Barrel fermented and then matured with fortnightly battonage for 9 months in 35% new and one year old French oak barriques.
Bottled:	February 2014