

HAMELIN BAY TASTING NOTES



2014 CHARDONNAY

Pale straw tinged with green.

A beautiful meld of citrus, peach and white flowers, with honeyed cedar in the background.

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



TECHNICAL NOTES

Variety:	100% Chardonnay
Source:	100% Five Ashes Vineyard, Margaret River
Alcohol:	13.3%
pH:	3.26
TA:	6.75 g/L
Sweetness:	Dry, 1.2 g/L
Oak:	Barrel fermented and then matured for 9 months in new and one year old French oak barriques. Fortnightly battonage
Bottled:	January 2015