

HAMELIN BAY TASTING NOTES



2015 CHARDONNAY

Pale straw tinged with green.

Citrus oil and lemon curd with underlying aromas of white flowers and spicy French oak.

Fresh and elegant with a succulent midpalate and a long finish.

Bronze Medal, Margaret River Wine Show



TECHNICAL NOTES

Variety:	100% Chardonnay
Source:	100% Five Ashes Vineyard, Margaret River
Alcohol:	13.1%
pH:	3.27
TA:	7.11 g/L
Sweetness:	Dry, 0.9 g/L
Oak:	Barrel fermented and then matured for 10 months in new, one and two year old French oak barriques with fortnightly battonage
Bottled:	January 2016