

HAMELIN BAY TASTING NOTES



2017 CHARDONNAY

Pale straw tinged with green.

A perfume of ripe peach, nectarine, orange blossom and cashew.

A luscious, round and fleshy palate with flavours of vanilla bean, peach and nougat.

TECHNICAL NOTES

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| Variety: | 100% Chardonnay |
| Source: | 100% Five Ashes Vineyard, Margaret River |
| Alcohol: | 12.4% |
| pH: | 3.32 |
| TA: | 6.62 g/L |
| Sweetness: | Dry, .0g/L |
| Oak: | Barrel fermented and then matured for 10 months in new, one and two year old French oak barriques with fortnightly battonage |
| Bottled: | December 2017 |

