

# HAMELIN BAY TASTING NOTES



---

## 2017 RESERVE CHARDONNAY

Pale straw tinged with green.

Subtle, refined and complex with lime, grapefruit, cashew and citrus blossom. Flint and gunsmoke complexities.

Balanced and poised with elegant citrus fruit, taught acidity and minerality finishing with a fine slate and flint length.

### TECHNICAL NOTES

Variety:	100% Chardonnay
Source:	100% Five Ashes Vineyard, Margaret River
Alcohol:	12.4%
pH:	3.17
TA:	8.34 g/L
Sweetness:	Dry
Oak:	Barrel fermented and then matured with fortnightly battonage for 9 months in new and one year old French oak barriques.
Bottled:	December 2017

