

HAMELIN BAY TASTING NOTES



2017 CHARDONNAY

Colour: pale straw tinged with green.

Bouquet: a perfume of ripe peach, nectarine, orange blossom and cashew.

Palate: a luscious, round and fleshy palate with flavours of vanilla bean, peach and nougat.

Gold Medal: Wine Showcase 94 points

Silver Medal: 2018 Margaret River Wine Show,
2019 Royal Hobart Show

Bronze Medal: 2019 Perth Royal Show
2019 Royal Adelaide Show
2019 Royal Melbourne
2019 Wine Show of WA

James Halliday 90 Points

TECHNICAL NOTES

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
French oak barriques 25% new with fortnightly battonage
Bottled: December 2017

