

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.

Awards

Gold Medal: Wine Showcase 94 points

Silver Medal: 2018 Margaret River Wine Show

Silver Ribbon: The Real Review

96 Points/5 star: Huon Hooke, The Real Review

90 Points: James Halliday

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

