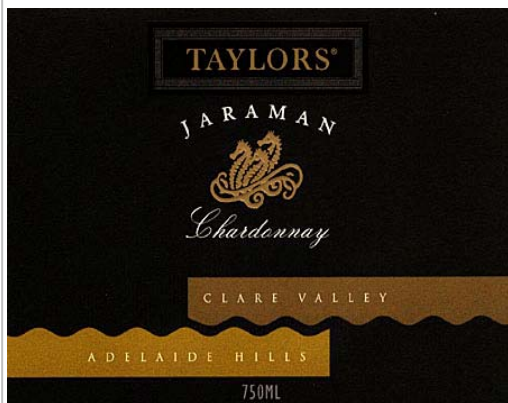




JARAMAN
Chardonnay 2007



REGION	65% Clare Valley 35% Adelaide Hills
COUNTRY	Australia
VARIETAL	Chardonnay
PACKAGING	6 x 750ml bottles Screw-cap
ALCOHOL	14.0%
PH	3.26
ACID	5.94 g/l

DESCRIPTION

The Jaraman range of wines are single varieties crafted from two different regions. Each regional parcel contributes in its own characterful way to a finished wine that is our pursuit of a multidimensional, interesting and ultimately appealing experience.

Our aim with this wine is to craft a fruit-driven Chardonnay of elegance and delicacy that displays the best of both regions.

The Clare Valley chardonnay parcel was sourced from two blocks on our estate – Victoria and Broadway. The fruit was harvested at night over a period from 18th to the 22nd of February. The whole grape berries were immediately pressed while still cold to preserve flavour. The Adelaide Hills parcel was sourced from Woodside and was harvested on the 10th March, again at night and also whole berry pressed. After settling, the juice from both parcels was filled to French oak Vosges barrels (10% new, 60% 1 year old, 30% 2 year old) for fermentation using 'barrel ferment' yeast strains. Post fermentation, the wines were left on yeast lees. The barrels were stirred frequently for 4 - 6 months on lees prior to final blending and bottling with minimal fining and filtration being used.

WINE COLOUR

Pale straw with a slightly yellow hue upon release.

WINE BOUQUET

The wine has a lifted, complex but fruity aroma of citrus, white peach, spice, nectarine along with a slight floral, tropical lift. Secondary aromas of flint, cream, cashew and spice from oak maturation add to the wines allure.

WINE PALATE

The palate is elegant in weight and structure yet rich in complex flavours. The Clare Valley component delivers mid-palate weight and richness with tropical fruit

flavours. The Adelaide Hills component delivers elegance and length with primary fruit flavours of white peach and nectarine. Barrel fermentation and subsequent battonage has given the wine a deliciously creamy mid palate. French oak fermentation and maturation has added a strong cashew character and subtle spice to the palate. The wine has a tight acid structure and great persistence.

SUGGESTED FOOD MATCHING

Atlantic Salmon with mushroom and white wine risotto.

CRITICS NOTES

This wine is yet to be reviewed.

AWARDS TO DATE

This wine is yet to be shown.

CELLARING NOTES

The wine can be enjoyed now or will reward patience and careful cellaring up to and beyond 2016.