

TAYLORS®

TAYLORS Chardonnay 2007

TAYLORS®

CHARDONNAY



CLARE VALLEY



"Think of nothing else but the source when crafting a wine, for it is in the vineyard that great wines are made." Bill Taylor Sr.

13.5%alc/vol WINE OF AUSTRALIA 750ML

REGION	South Australia
COUNTRY	Australia
VARIETAL	Chardonnay
PACKAGING	6 x 750ml bottles
ALCOHOL	14.0 % v/v
PH	3.26
ACID	6.25 g/l

Tasting Notes



DESCRIPTION

Mother Nature wielded her power and unfortunately a large proportion of the Chardonnay on the Taylor family's Clare Valley estate was frost affected and so fruit was sourced from our grower partners to produce wine from the 2007 vintage.

Parcels of Chardonnay were sourced from several premium South Australian grape growing regions. The fruit was harvested at flavour ripeness during the night and then delivered direct to the winery. The fruit was de-stemmed and pressed as soon as it arrived at the winery. After a short settling period the juices were inoculated with yeast and filled to French oak barrels for fermentation (50% new; 50 % 1-4 year old). All parcels were lees stirred for at least 6 weeks prior to the fermentation ceasing. Forty percent of the new oak was emptied to stainless steel to ensure that the oak character was not overdone. Parcels were blended, stabilised and fined in stainless steel.

WINE COLOUR

Straw with a pale gold hue.

WINE BOUQUET

The wine has an intense lifted white peach, nectarine and cashew nut aroma. It has an underlying attractive creaminess and subtle pineapple character.

WINE PALATE

The wine is luscious and mouth filling. It has sweetish fruit flavours of peach, nectarine and citrus through and a creamy texture derived from the extended lees stirring post fermentation. Oak fermentation and maturation is obvious with a rich cashew character running throughout the palate. The wine has good acidity which balances the viscosity of the palate well. The finish is clean and crisp.

SUGGESTED FOOD MATCHING

Try it with chicken and spinach risotto or perhaps Chinese spice-crust duck.

CRITICS NOTES

This wine is yet to be reviewed.

AWARDS TO DATE

- This wine is yet to be shown

CELLARING NOTES

This wine can be enjoyed upon release but will reward careful cellaring up to and possibly beyond 2010.