

miles from nowhere

margaret river

2008 Chardonnay



tasting notes

Appellation: Margaret River
Varietals: 100% CHARDONNAY
Alc/Vol.: 13.5%
Closure: Screwcap

Winemaking notes: Picked early morning to preserve fruit flavours, the grapes were cold pressed to small stainless steel vessels. The juice was cooled, clarified naturally by gravity and fermented at low temperatures. Throughout it's making, this wine has been protected, avoiding contact with air and held cold to produce an wine with as fresh as possible character so that, on bottling these flavours would be delivered into the glass.

Oak: Nil.

Cellaring: 3 years.

Appearance: Pale straw yellow.

Nose: This wine show tremendous varietal lift on the nose with a soft cashew nut complexity and melon fruit.

Palate: The palate leads from the nose, with a mouth watering lift of ripe fruits and soft crème caramel palate. The finish is fresh, with a hint of citrus and lime fruit flavours over some guava fruits.

Food: BBQ roasted salmon fillet with coriander and lime pistou.

For more information and for all ordering, please contact our distributor:

DISTRIBUTED BY:

Grape Expectations Vintners

T: 9212 9100

PO Box 8129, Subiaco East WA 6008

orders@grapeexp.com.au

Miles from nowhere -Winemakers
Lot 1 Miamup Rd, Cowaramup, WA 6284 AUSTRALIA
mail@milesfromnowhere.com.au
www.milesfromnowhere.com.au