

# *miles from nowhere*

margaret river

BEST BLOCKS

2010 Chardonnay



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## tasting notes

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

**Winemaking notes:** The fruit for this wine was harvested from low yielding (6.5t/Ha) chardonnay vines in the Willyabrup sub-region of Margaret River. The fruit was harvested on the 2nd March in the cool early hours of the morning and transported directly to the winery for processing. Following settling the juice was transferred to French oak barriques for ferment using specially selected strains of yeast for Chardonnay. The wine spent 10 months in oak on lees with regular battonage to add to the complexity and mouth feel of the wine. 60% of the wine was in new French oak barriques and approximately 50% of the wine underwent malolactic fermentation. The best barrels were selected to produce this small run (200 cases) of premium Margaret River Chardonnay.

**Cellaring:** Drink now or cellar for up to 5 years.

**Appearance:** Light straw.

**Nose:** A rich and inviting nose of peach and nectarine aromas, with butterscotch, cinnamon and nutmeg spice.

**Palate:** Butterscotch and ripe stone fruit flavours, with a rich and luscious creamy mouth feel. A complex wine with a spicy oak finish.

**Food:** Creamy thyme and pepper chicken breasts with green beans.

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For more  
information and  
for all ordering,  
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