

miles from nowhere

margaret river

2010 Chardonnay



tasting notes

Appellation:	Margaret River
Varietals:	100% CHARDONNAY:
Alc/Vol.:	13.8%
Closure:	Screwcap

Winemaking notes: Fruit was harvested in the cool of early morning. Individual batches were pressed lightly to avoid extracting any harsh phenolics. Following settling, one batch was transferred to a variety of French oak barriques for primary fermentation, while one batch was fermented in stainless steel tanks. A yeast strain isolated from Burgundy was used for the ferment to enhance fruit aromas, wine structure, mouth feel and complexity. The wine spent nine months in oak on lees (Sur lie aging) with regular stirring or battonage, to produce a wine that is creamy and viscous in texture. The wine batches were blended in tank and given a light fining prior to bottling.

Oak: 9 months

Cellaring: 3 years.

Appearance: Pale straw yellow.

Nose: This wine show tremendous varietal lift on the nose with aromas of ripe peach and nectarines, combined with toasty vanillin oak.

Palate: The palate is rich and creamy with intense flavour and length.

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: (08) 9267 8555
PO Box 197, Belmont, WA 6984
orders@grapeexp.com.au

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