



## **Block 2 Chardonnay**

Vintage 2008

### **Winemakers Comments**

The 2008 chardonnay has fragrant aromas of crunchy green apple and stonefruit with roasted nut derived oak characters. The barrel fermented components have provided a biscuity creamy texture, whilst allowing the elegant cool climate chardonnay characters of tangerine and tropical fruits to intergrate. This wine offers a lively elegant palate with a persistent finish.

### **Cooking**

A complex wine displaying many layers of flavour and texture, can be matched with a wide variety of dishes. Our favourite match is from celebrated chef Cath Kerry at The Art Gallery Café. Crab Tortolino with Corn Puree, Bisque and Basil Oil (see our website for recipe).

### **Technical Notes**

<i>Vintage</i>	2008
<i>Winemaker</i>	Justin McNamee
<i>Closure</i>	Stelvin
<i>Grape Variety</i>	100% Chardonnay
<i>Growing Area</i>	Estate grown fruit, Golding Wines, Lenswood, Adelaide Hills
<i>Date Bottled</i>	April 2010
<i>Alcohol Volume</i>	12.7%
<i>Acidity</i>	6.78g/L
<i>pH</i>	3.24
<i>Residual Sugar</i>	3.76g/L
<i>Cellar Potential</i>	Drink now to five years

### **Golding Wines**

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