



## **Tasting Notes**

### **2010 Shadow's run Unwooded Chardonnay**

#### **Appearance**

**Pale gold.**

#### **Bouquet**

**White nectarine, pears and tropical fruit aromas.**

#### **Palate**

**White peach and a tropical blend of pineapple, mango and chinese gooseberry with grapefruit flavours complementing the fresh citrus finish.**

#### **Winemaking**

**This was a moderate growing season with ripening occurring in mid February. The tropical and stone fruit flavours appeared late in**

**ripening but the mild nature of the season preserved the crisp acid structure.**

**The fruit for this wine was selected in the vineyard for its flavour and suitability to the unwooded style. Fermentation for 2 weeks in stainless steel tanks at cool temperatures maintained the purity of fruit and fresh zesty structure of this wine.**

## **Alcohol**

**13% by vol.**

## **Ageing potential**

**This wine is suited for early drinking and will retain fresh fruit characters for the next couple of years. This wine is made to be enjoyed whilst it is young.**

## **Viticulture**

**Nick Wiltshire**

## **Winemaker**

**Scott Zrna**