ROOKS LANE
Chardonnay 2012

Category: WINE

Style: WHITE WINE

Variety: CHARDONNAY

Region: VICTORIA

Vintage: 2012

Volume: 750ml

Vinification: Parcels of fruit destined for the Rooks Lane 2011 Chardonnay are kept separate during a cool fermentation that maximises the fruit character. A number of different yeast strains are used to add complexity to the wine. Ferments are then left on yeast lees and periodically stirred, helping to contribute to a creamier mouth feel. Only the best of the resultant batches make it through to the final Rooks Lane blend.

Appearance: Pale straw yellow.

Bouquet: Ripe Chardonnay fruit characters of pear and custard apple an appealing mix that entices onto the palate.

Palate: A delicious Chardonnay that delivers on flavour - rich and smooth with ripe fruit-salad flavours and a lovely creamy mouthfeel.

Technical Analysis:

Alcohol:	12.00%	pH:	3.4
Packaging:	1 x 750ml	Titratable Acidity:	6.2