



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	Titrateable Acidity:	6.2
Hancocks Product:	20405		