

# MILTON PARK

## MILTON PARK CHARDONNAY



<b>VINTAGE</b>	2011	<b>REGION</b>	South Australia
<b>HARVESTED</b>	April 2011	<b>BOTTLED</b>	October 2011
<b>ALCOHOL</b>	12.5%		

### WINEMAKERS NOTE

The wine is a pale straw colour. The nose is clean and elegant with white peach and blossom notes. This is a medium weight wine with peach, pear and some citrus notes. The palate is well textured and generous due to French oak. There are hints of nutty oak and roasted nut characters, and the wine finishes with good length of citrus fruits.

### VINTAGE

This vintage had a cool, slow ripening period which has in turn produced superb white wines.

### WINEMAKING

Crushed, de-stemmed and then pressed using a membrane press. Pressings were not used and ferment commenced using French yeast at 12-15 degrees celcius. The ferment was kept slow and cool to retain all the natural varietal flavours and aromatic qualities. The wine was raked, filtered and then bottled soon afterwards so the wine was a true expression of the grape/terroir from which it was made.

