

MILTON PARK

MILTON PARK CHARDONNAY



VINTAGE	2010	Region	South Australia
HARVESTED	April 2010	Bottled	December 2010
ALCOHOL	13.5 %		

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 mouth filling due to the wine being partially fermented on French oak and aged on lees. There are hints of nutty oak and roasted nut characters in the wine. The wine finishes with good length of citrus fruits.

VINTAGE

The 2010 vintage followed good winter rainfall in 2009 and allowed vineyards to commence the 2010 season with good soil moisture levels. This soil moisture, combined with moderate weather conditions throughout most of the growing season allowed for good fruit set and canopy development. In summary an excellent vintage, with very little extreme weather resulting in fantastic colour and flavour in red varieties, and excellent acid and flavour profiles for whites.

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 racked, filtered and then bottled soon afterwards so the wine was a true expression of the grape and the terroir from which it was made.

Barossa Vintage Limited

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