

MILTON PARK

MILTON PARK CHARDONNAY



VINTAGE	2013	REGION	South Australia
HARVESTED	February 2013	BOTTLED	July 2013
ALCOHOL	13 %		

WINEMAKERS NOTE

The wine has a pale yellow colour. The wine has dominant peach aromas with a hint of pineapple juice on the nose. The palate has intense peach and pineapple characters. The mid palate is soft and creamy.

VINTAGE

The 2013 vintage was preceded by a Spring with below average rainfall and several days reaching 30 °C. The growing season had even temperatures and little rainfall. These conditions ensured that the ripening was slow and steady leading to the development of good floral characters and the fruit retaining its natural acidity.

WINEMAKING

Crushed, de-stemmed and then pressed using a membrane press. The ferment was kept slow and cool to retain all the natural flavours and aromatic qualities. The juice was fermented in stainless steel tanks at a cool temperature to retain all the natural flavours and aromatic qualities. The wine was blended, clarified, filtered and then bottled soon afterwards so the wine was a true expression of the grape/terroir from which it was made.

