

## TREASURES

## 2013 ADELAIDE HILLS CHARDONNAY

Our 3 treasures - unique, innocent and energetic - are our children. Together, from precious innocence we have drawn inspiration. For us Treasures symbolises life where anything is conquerable, where dreams become reality where passion is everything.

Adelaide Hills Region:

Variety: Chardonnay

2013 Vintage:

Colour: Light yellow with hint of green colour

Bouquet: Cool climate style showing some melon, peach fruit flavours with some citrus balanced with some fine grain French oak.

Palate: Full bodied and rich yet with an elegant palate with varietal chardonnay characteristics, a complex creamy texture and a long crisp finish.

Vintage Conditions: The Winemaker's selected premium vineyard experienced ideal growing conditions producing wines of high sugar and flavours. Cool nights providing ideal harvesting conditions.

Harvest Date: April 2013

Vinification and Maturation: Only the best grapes were hand selected by our winemaker for harvesting. The grapes were machine harvested during the cool of the night to preserve the fruit flavour and quality. The grapes were quickly crushed and pressed and the resulting juice chilled to 5 C and left to settle for 48 hours. The juice was fermented cold to help produce a cool climate style where a portion underwent barrel fermentation. Once dry, the wine was left on yeast lees in tank and wood for a further 12 months to create some creamy flavours and some to undergo Malolactic. Careful blending of the different components produced a wine of high quality and style.

**Serving Suggestion:** This wine is a great match with grilled fish or chicken.

Peak Drinking: This wine has the flavour, structure and balance to be enjoyed now or offers added satisfaction from further cellaring.

13.5%v/v Wine Analysis: Alcohol:

3.36 Ph: TA: 6.75g/l

Winemaker: John Quarisa

