



INTRODUCTION

As a style Unwooded Chardonnay has grown in popularity over recent times with many consumers seeking out fruit driven Chardonnay wines, showing excellent fruit intensity, a clean vibrant palate and a crisp refreshing finish.

The 2007 Wicks Estate Unwooded Chardonnay is made with this style exactly in mind. The Premium Adelaide Hills fruit, sourced from our estate vineyards, was harvested early and then fermented in Stainless Steel tanks in order to harness the balanced natural acidity and maximise fruit expression. The resulting wine exhibits the classic stone fruit flavours of ripe peach and nectarine with a finely balanced palate, soft, rich and creamy in texture.

VITICULTURE

100% Adelaide Hills, South Australia
Individual parcels selected
Single Vineyard
Estate Grown

VINIFICATION

The fruit was machine harvested on the morning of the 27th of March, then destemmed and chilled prior to being gently pressed in our tank press. The juice was fermented cool in Stainless Steel over a period of 15 days with a further two weeks given to lees contact.

MATURATION/BOTTLING

Bottled early under Stelvin Closure to ensure freshness and product consistency.

CELLARING

May be consumed early releasing the fresh fruit flavours or cellared to allow further complexity from natural wine development

TECHNICAL DATA

Alc/Vol 13.2 %
TA 6.37
pH 3.46
R.S. 2.0g/L

