



## 2009 CHARDONNAY



### INTRODUCTION

The climate and soils of the Adelaide Hills Wine Region in general, are ideally suited to one of the World's most noble grape varieties, Chardonnay. In 2008 we decided to take a fresh approach with Chardonnay, and have continued to experiment further with our 2009 Chardonnay. About 17.5% of the final blend was fermented in new French oak barriques and stirred weekly to help give a subtle creaminess on the palate and increase complexity with the remaining batches fermented in stainless tanks, where we have continued to trial light solids in ferment and extended lees contact.

An elegant expression of Adelaide Hills Chardonnay displaying a beautiful balance of bright fruit flavours, savoury complexity and clean zesty freshness.

### VITICULTURE

100% Adelaide Hills, South Australia  
Burgundian Clones  
Single Vineyard  
Estate Grown

### VINIFICATION

The fruit was harvested on the 23<sup>rd</sup> and 24<sup>th</sup> of March, then destemmed and chilled prior to being gently pressed in our tank press. A small percentage was fermented in new French Oak barriques, whilst the greater portion of the juice was fermented cool in Stainless Steel. We experimented with some lees contact in the stainless tanks, while the barrels were stirred weekly and matured for six months prior to final blending.

### MATURATION/BOTTLING

Bottled under Stelvin Lux + Closure to ensure freshness and product consistency.

### CELLARING

This fine Chardonnay will drink beautifully whilst young, yet has the capacity to age and develop gracefully in the cellar.

### TECHNICAL DATA

13.1 % alc  
TA 6.75  
pH 3.43  
R.S. 2.1g/L

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