



ROSABROOK

MARGARET RIVER WINES

CHARDONNAY 2009

WINEMAKER'S NOTE: The colour is pale green to luminous straw. The aroma is lifted attractive melon fruits – not overripe but with some power – with hints of nectarine fruit lifting over a subtle vanillin oak background. The palate is dry and medium bodied, the wine has fine initial Chardonnay flavours that lead to a generous crème caramel middle, quite textured and structured without being aggressive and has a fine acid-persistent finish with oak, adding a subtlety of flavour and complexity to a fine wine.

VINTAGE: After a cool wet spring and early onset of summer, the 2009 vintage in Margaret River was relatively free of weather issues and temperature extremes. There was a clear break between whites and reds. There was a week of lower than average temperatures where all varieties slowed significantly and there was some fear of a repeat of 2006, however, a remarkable period of fine warm weather during late March and three weeks of April saw all areas bring fruit to good maturities.

VINEYARDS: Drawn exclusively from the Clearwater vineyard, on a fine north sloped aspect in Jindong, Margaret River. Soils are gravels in a fine loamy mix and a simple low vigour vertical trellis.

VINIFICATION: Grapes were crushed, destemmed, the must chilled and the juice was soft pressed, clarified and then fermented using natural yeasts. During the fermentation, 15% of the wine was barrel fermented. On completion of fermentation, the wine was re blended with the oaked portion, clarified and held cold prior to bottling.

VARIETAL:	Chardonnay
ALCOHOL:	13.5%
TOTAL ACIDITY:	6 g/L
PH:	3.35
RESIDUAL SUGAR:	Dry
WINEMAKER:	Brian Fletcher
CELLARING:	Medium term



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