



# ROSABROOK

MARGARET RIVER WINES

## CHARDONNAY 2010

**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 fine spring and early onset of summer, the 2010 vintage in Margaret River was relatively free of weather issues. The vintage was a little atypical with a prolonged run of warm temperatures right through the harvest window – what ensued was a very intensive harvest period during mid-March and into early April. All in all, it was a fine vintage.

**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 97%
ALCOHOL:	13.7%
TOTAL ACIDITY:	6.25 g/L
PH:	3.35
RESIDUAL SUGAR:	Dry
WINEMAKER:	Brian Fletcher
CELLARING:	3-5 years



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