



MARGARET RIVER
SINGLE VINEYARD
ESTATE GROWN

2007 Chardonnay

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It's fair to say that Chardonnay is an ongoing work in progress for us. Precision in the vineyard with regards to canopy management, exposure and minimal irrigation provides us with fruit with a mineral accent, good citric acidity, and compelling fruit weight. Whole bunch pressing and restrained oak handling gives the wine a framework that adds structure and complexity. Fine and long, the palate is elegant with nutty, leesy characters. Very low yields in 2007 has resulted in a very limited production of the Arlewood Chardonnay. It's worth drinking now or keeping for 8 years or so.

Varieties:	100% Chardonnay – Mendoza clone
Fruit Source:	Arlewood Estate, Cowaramup vineyard
Maturation:	30% new 70% 2 year old French oak barriques
Bottled:	April 2008
Production:	200 cases only
Alcohol:	14.0% vol
pH:	3.12
Titrateable Acid:	7.1g/L
Cellaring:	Delicious now; cellar to 8 years
Winemaker:	Mark Messenger



CORNER BUSSELL HIGHWAY AND CALGARDUP ROADS, FOREST GROVE
MARGARET RIVER WINE REGION WESTERN AUSTRALIA 6286

08 9757 6676 www.arlewood.com.au office@arlewood.com.au