

PALANDRI CHARDONNAY 2003

The Palandri range features fruit from premium Western Australian grape growing regions such as Margaret River and the Great Southern. The 2003 Chardonnay follows in the footsteps of the multi award winning 2002 vintage.

Winemaker: Tony Carapetis

Winemaker's Comments: The wine is light straw in colour and has citrus and ripe tropical fruit aromas with just a hint of green apple.

The palate is lovely and elegant with a creamy mouth-feel and flavours of pear, crisp apple and peach. Hints of smoky, savoury oak round out the palate producing a generous and complex wine balanced by a long, clean, refreshing acidity.

Suggested Food: Cinnamon crusted chicken.

Cellaring: 3-5 years

Viticulture: Seventy eight per cent of the fruit was sourced from five growers within the Margaret River region. The remaining twenty two per cent was drawn from Palandri's own vineyard located in the Great Southern region.

Vinification: The Palandri Chardonnay was fermented in a 50/50 mix of new and old French oak barrels over a period of 10 months.

Ten per cent of the wine in oak went through malolactic fermentation, with all parcels stirred on lees to ensure optimum fruit freshness was retained.

TECHNICAL ANALYSIS

Alc/Vol: 14%

pH: 3.16

TA: 7.7

Harvest Date: Feb – March 2003

Bottling Date: May 2004

