

# BAREFOOT® WINE



## 2014 CHARDONNAY

### Vineyards

The fruit was machine harvested and selected from vineyards in the Riverland, Sunraysia and some cooler regions of South Australia. Parcels were carefully selected from various soil types and trellis systems to balance the style and flavour profile to produce a harmonious wine.

### Harvest

This was an almost perfect season for Chardonnay. Long sunshine hours interspersed with some cool afternoon breezes, helped the vines ripen small, crunchy berries.

### Winemaking

The fruit was crushed, de-stemmed and immediately clarified. Fermentation followed after inoculating with selected yeast strains. Fermentation was carried out on French and American oak planks at cool temperatures to retain maximum fruit characters. Fermentation lasted for 2 weeks. Post fermentation the wine was racked off the ferment lees and remained on light lees until blended.

### Taste Profile

Sweet white peach notes, accompanied by attractive vanillin and coconut flavours provide a sumptuously rich bouquet. The wine has a medium body rich with stonefruits. Balance is provided by crisp cleansing acidity. A creamy sweet finish rounds out the wine. This would be a perfect partner for white meat and fish dishes.

### Finished Wine

Varietal Content: 89 % Chardonnay, 11% other white wines

pH	3.25
RS	10g/L
TA	5.7g/L
VA	0.25g/L
ALC	11.50 %