

WILD OATS



2011 CHARDONNAY

Varietals: 100% Chardonnay
Region: Mudgee

Like Bob Oatley's yacht, Wild Oats wines are a modern take on a time-honoured tradition – fine wines made from traditional grape varieties in a contemporary style. They're enjoyed at parties, bars, restaurants and some of the most discerning social scenes by those who love vibrant, easy to drink wines that will impress family and friends.

Refined in structure and texture, detailed and generous in personality, and served in the slickest of bright, fashionable packaging – Wild Oats wines set the scene for every enjoyable occasion.

Mudgee is home to some of the oldest chardonnay vines in Australia and has a long history of producing outstanding, award-winning wines from this popular white varietal.

Wild Oats is a contemporary take on the style, where oak supports rather than dominates the well-defined fruit character.

Wild Oats Chardonnay is crafted in a modern style – full bodied yet crisp, with lifted citrus and melon flavours.

Winemaking notes:

A variety of winemaking regimes were employed to produce a complex yet fruit driven style. The grapes were grown on four Oatley family Mudgee vineyards – primarily Woodbrook and Chardonnay Park, with a small portion from Woolloomooloo and Craigmoor. Two thirds of the blend was fermented in stainless steel with the balance barrel fermented in older French oak.

Vital Statistics:

Alc/vol: 12.5%
RS: 3.82 g/L
pH: 3.37
TA: 7.30 g/L
Closure: Stelvin Lux + screw cap

ROBERT OATLEY
VINEYARDS