



Maxwell

WINES of McLAREN VALE

2004 Chardonnay

- THE WINE:** The 2004 Chardonnay delivers an elegant bouquet of stone and tropical fruit. Aromas of pear and pineapple are coupled with cashew nut and hints of cream due to the partial fermentation in French Oak. The palate is warm and generous with flavours of ripe melon and hints of butterscotch.
- VINEYARD:** For this wine we regularly purchase grapes from two vineyards. The first is on deep sand at Blewitt Springs, producing yields of 4 tonne/acre. The second is on the eastern foothills of McLaren Vale, where the fruit gets valuable exposure to light using canopy wires to lift the leaves above the cordon.
- WINERY:** The grapes were allowed to fully ripen before being hand picked. The juice was then crushed and drained through the press, and chilled to settle. We then added yeast to start the ferment. We used 2 barrels for a malolactic ferment to create some creamy butter like characters to add complexity to the wine.

Technical	Acid:	6.40 g/L
	pH:	3.34
	Alcohol:	13.0%