

WAURN PONDS

ESTATE



2007 RESERVE CHARDONNAY

TASTING NOTE

Whole bunch pressed, full solids barrel ferment, 100% one year old French oak. Lees stirring. Burgundian style with tight mineral complexity made for the long haul to stand up in bottle. 100% malolactic fermentation to enhance rounded smooth creamy texture.

CELLARING

Will improve with careful ageing for around five years (to 2012).

FOOD MATCHING

This wine would be a great foil with seafood dishes such as scallops with beurre blanc, grilled king prawns or leek risotto with lemon fish.

TECHNICAL INFORMATION

13.0% alc/vol

WINEMAKER

Duncan McGilivray

