

MILTON PARK

TASTING NOTES

2004 MILTON PARK CHARDONNAY



VINTAGE	2004
HARVEST DATE	March 2004
BOTTLING DATE	February 2005
TA	7.16 g/l
PH	3.39
ALCOHOL	13.5%

2004 VINTAGE

The vineyards which supplied the grapes for this wine experienced a mild to warm vintage in 2004, resulting in a good size crop, with outstanding quality fruit. The grapes were ripe and full flavoured. -

VINIFICATION

Crushed, destemmed and then pressed using a membrane press. Pressings kept separate from free run then fined and reblended back to free run. Fermented using French Yeast at 12-15°C. The ferment was kept slow and cool to retain all the natural flavours of the grape. The wine was then racked and filtered. Bottling took place soon afterwards so the wine was a true expression of the grape and the terrior from which it was made.

WINEMAKER COMMENTS

Mid straw in colour. The lifted nose has pineapple and tropical fruit. The palate is full flavoured with rich pineapple and peach flavours. The mouthfeel is rich and creamy due to the sweet and ripe fruit. These upfront tropical fruit flavours have great persistence and length.

100% FAMILY OWNED

Barezza Vintage Limited

PO Box 402, Angaston, South Australia 5353 Ph +61 8 8564 9096 Fax +61 8 8564 9255

Web: www.miltonparkwiners.com