

TWO JOKERS

TASTING NOTES

2007 TWO JOKERS CHARDONNAY



HARVEST DATE	April 2007
BOTTLING DATE	November 2007
pH	3.22
TA	6.71 g/L
ALCOHOL	12.1%

2007 VINTAGE

2007 Vintage had a mild and long ripening season. These conditions favoured the accumulation of fruit driven and vibrant wines with great acidity.

VINIFICATION

Crushed, destemmed and then pressed using a membrane press. Pressings were not used. Fermented using French Yeast at 12-15 degrees Celcius. The ferment was kept slow and cool to retain all the natural flavours of the grape. A portion of the wine was left on lees in oak and stirred once a week to increase complexity and mouthfeel. The wine was then racked, filtered and bottled.

COMMENTS

The colour is a light to mid straw. The lifted nose shows varietal Chardonnay fruit with nectarines and tropical fruits with a hint of spicy French oak. The palate is medium bodied with melon fruits and has a creamy mouthfeel. There is a nice touch of sweetness with good balanced acid. The flavours are clean and lively and show good length.

CELLARING

Drinking well now. Will cellar up to two years.

100% FAMILY OWNED

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