

LONG FLAT DESTINATIONS

Yarra Valley

2007

CHARDONNAY

Australia built its international reputation on regional specialties such as Coonawarra Cabernet, Barossa Shiraz and Yarra Chardonnay. Long Flat Destinations offers the opportunity to guide your palate through the best that Australia has to offer.

Viticulture

The grapes for this wine came from the Coldstream sub region of the Yarra Valley. The soils in the area are old and grey in colour and are well drained. This sub region typically produces Chardonnay with peach and melon like aromas and natural structure. The 2007 vintage had low crop levels due to early frosts which resulted in a more intensely flavoured wine.

Winemaking

A majority of the fruit was fermented in stainless steel at cool temperatures. The aim was to keep and enhance as much of the natural fruit aroma of the wine. A very small parcel was fermented in oak then blended back into the wine before bottling. This elegant, finely structured wine is a delight to drink now and will continue to develop over the next 3 years in bottle.

Suggested Food

This wine is well suited to baked goats cheese with lavender honey and pancetta or persian feta and caramelized onion tart.

Technical Analysis

Alcohol: 13 %

Total Acidity: 6.5 g/l

pH: 3.35

