

# Sandbar Estate

## 2008 CHARDONNAY - VICTORIA

### Viticulture

The 2008 ripening season in Victoria was dominated by warm and dry weather, with the drought conditions of the previous years resulting in low yields. The subsequent low crops ripened early in summer of 2008, avoiding the late season heat.

### Oenology

Chardonnay grapes from warm inland regions and southern cool climate regions were gently pressed and cool fermented with a number of yeast strains enhancing and retaining a wide range of fruit aromas and flavours. Selected batches were retained on yeast lees in order to build both complexity and mouth feel.

Carefully blended to ensure a range of fresh fruit characters were captured and expressed this medium bodied dry white wine displays a complete array of fruit characters typical of the warm Australian climate. Ripe peach, melon and pear aromas are enhanced by round tropical mid palate fruit and crisp acidity. The intense fruit flavours are best enjoyed in their youth while most vibrant and refreshing.

### Analysis

Alcohol:	13.3%
pH:	3.28
Total acid:	5.9 g/L Tartaric
Residual sugar:	0.55 g/L

### Packaging

Bottle size:	750ml
Closure type:	Screw Cap
Bottle:	Punted Claret
EAN bottle barcode:	9342895000071
Carton size:	6 x 750ml Stand up
EAN carton barcode:	9342895000163

