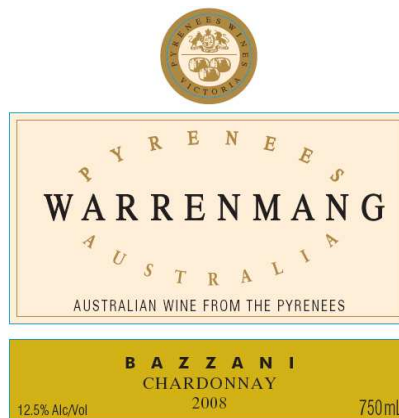

WARRENMANG

VINEYARD RESORT



2008 BAZZANI CHARDONNAY



- **Vintage:** 2008
- **Region:** Pyrenees. Victoria Australia
- **Varieties:** Chardonnay 100%
- **Winemaker:** Sean Schwager
- **Fermentation:** 100% Stainless
- **Maturation:** Post ferment transferred to new French oak for 2 days then transferred to stainless with occasional lees stirring.
- **Alcohol:** 12.5% Vol
- **pH:** 3.20
- **TA:** 6.1 g/L
- **Packaging:** 12 x 750ml
- **Cellar Door:** \$13.00
- **Tasting Notes:**
 - **Colour:** Bright pale straw yellow
 - **Nose:** Complex aromas of melon, banana and grapefruit.
 - **Palate:** The grapes were picked at optimal ripeness in the cool of February 2008 before the heatwave that passed through the Pyrenees in March 2008. The palate exhibits fresh peach, nectarine and lemon flavours which persist. The light oak treatment adds mid palate body and complexity. The wine finishes with soft, creamy and nutty characters from the lees stirring.

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