

GREG NORMAN ESTATES

VICTORIA CHARDONNAY 2003

Tasting Note: The Greg Norman Estates Chardonnay 2003 is soft wheat yellow in the glass. Aromas of nectarine, peach and melon are present on the nose. These aromas develop on the palate supported by crisp natural acid, creamy mouthfeel and an elegant finish.

Viticulture: The fruit for this wine was sourced from the Yarra Valley, one of the most exciting regions for Chardonnay in Australia. The growing season in 2003 was warm and dry, producing rich ripe fruit.

Winemaking: Partial barrel fermentation combined with secondary malolactic fermentation produced a wine with creamy texture and fresh citrus flavor. These flavors were further developed by the use of French and American oak for nine months ageing.

Winemaker: Matt Steel

Suggested Food: Grilled fish with lemon and pepper or chicken with creamy mushroom sauce.

Cellaring: Enjoy now or cellar for up to 4 years

Technical Analysis

Bottling Date: May 2004

pH: 3.2

Acidity: 6.3 g/L

Alcohol: 13.5%

Residual Sugar: 2.0 g/L

Harvest Date: March-April 2003

