

# GREG NORMAN ESTATES

## VICTORIA CHARDONNAY 2003

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**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

