

COCKATOO RIDGE



Cockatoo Ridge Wines
Why wouldn't you.

2008 Chardonnay

COLOUR	Pale straw with distinct green hue.
BOUQUET	Outstanding fresh peach and pineapple aromas
PALATE	Full flavoured burst of melons, pear and apple fruits that persist with a soft crisp finish.
VARIETY	Chardonnay
WINEMAKING	<p>The Chardonnay grapes were harvested in the cool of the night before the extreme heat wave occurred in January 2008.</p> <p>To retain the vibrant fruit flavours we crushed, chilled and fermented the juice at controlled temperatures in the cool cellar. After careful filtration we bottled the wine to retain the fresh, depth of varietal flavours.</p>
SERVING SUGGESTIONS	Pan fried whiting or flounder with spice wedges and a fresh salad.
CELLARING	Drink now but will reward with short term cellar-ing.
TECHNICAL DETAILS	Alc/Vol: 13.0% TA: 6.3g/L pH: 3.3 Res. Sugar: 5.4g/L
MEDALS / AWARDS	Bronze—Riverland Wine Show 2009 Bronze—New World Wine Awards 2009 Bronze—Queensland Wine Show 2009 Bronze—Cowra Wine Show 2009 3 Stars—Winestage, March/April 2009 Bronze—Inland Wine Show, Swan Hill 2008

