

Saltram Mamre Brook Chardonnay 2005

Viticulture

South Eastern Australia

Winemaking

Following crushing and pressing, the wine was matured in 60% new and 40% seasoned French oak. A portion of the wine then underwent malolactic fermentation to create a rich creamy mouth feel and to add further complexity. The winemaker carefully assessed each parcel before blending to ensure that the classic Saltram Mamre Brook style was maintained.

Cellaring

This wine has been bottled under screwcap to retain the fresh fruit flavours. It may be enjoyed now or will continue to reward over the next few years.

Suggested Food

Serve with creamy chicken and mushroom pie, a tomato and cheddar omelette or roast chicken with lemon and thyme stuffing.

Technical Details

Harvest Date: March-April 2005

pH: 3.22

Total Acidity: 5.83 g/L

Alcohol: 13.4%

Bottling Date: Jun-06

