



TRUFFLE HILL WINES

PEMBERTON, WESTERN AUSTRALIA

TASTING NOTES

Reserve Chardonnay 2010

- Appearance:** Light to mid straw with lemon hues, brilliant clarity.
- Nose:** Very intense, vibrant, perfumed aromas of stone fruit, honey dew melon and cashew nut, nougat nuances, with fresh cedar oak hints.
- Palate:** An elegant palate, with fresh, vibrant flavours of stonefruit and melon, balanced with restrained, classy oak, the result is complex and well integrated. The palate is medium bodied, but shows a focused structure. The flavours show depth and strength and persist with fresh fruit characters lingering.
- Composition:** 100% Chardonnay, Pemberton, WA
- Alcohol:** 13.0%
- Sweet/Dry:** Dry
- Cellaring Potential:** 5+ years

Winemaker's Notes: *This full bodied complex style Chardonnay was 100% barrel fermented in approximately half new and half second use French oak. This wine was kept on lees for nine months with monthly lees stirring (batonage). This enables us to build the creaminess and richness of the wine's texture to compliment the assertive, ripe fruit flavours.*

PRODUCED BY:
THE WINE & TRUFFLE CO
MANJIMUP, WESTERN AUSTRALIA

"grown in good company"

