



# TRUFFLE HILL

PEMBERTON REGION WINES



## Reserve Chardonnay 2008

100% Chardonnay, Pemberton, WA

Appearance: Light to mid straw with lemon hues, brilliant clarity.

Nose: Very intense, lifted aromas of white peach, nectarine with underlying butterscotch and cashew nut oak derived influences.

Palate: A refined, harmonious and complex multilayered palate showing generous flavours of grapefruit and peach with layers of cashew, nougat and smokey caramel. A balanced rich creamy texture complements the flavours which linger on a finish of very good length.

Alcohol: 13.5%

Residual sugar: 1.8g/L (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 enabled us to build the creaminess and richness of the wines texture to compliment the assertive, ripe fruit flavours.

PRODUCED BY:

THE WINE & TRUFFLE CO

MANJIMUP, WESTERN AUSTRALIA

*"grown in good company"*

[www.trufflehillwines.com.au](http://www.trufflehillwines.com.au)