

2010 Cape Jaffa Unwooded Chardonnay



**The Region**

The Mount Benson Wine Region is a recently defined viticultural area situated 300km south of Adelaide on the Limestone Coast. Its key attributes for producing distinctive quality fruit include an abundance of underground water, *terra rossa* soil over free-draining limestone and a cool maritime climate. The region is renowned for producing elegant and complex wines.

**Vineyards**

Cape Jaffa's chardonnay vines are generally cropped low. Vigour is controlled through careful irrigation with the objective of having partially shaded bunches. The distinctive fruit that results shows tropical notes detectable all the way through from the berry to the glass.

**Vintage**

The 2010 vintage was a season for early ripening and mild temperatures leading up to harvest, which made for excellent growing conditions for our whites.

**Winemaking**

The vibrant chardonnay grapes from our vineyard inspired the production of an unwooded style. Tank fermentation and gentle winemaking allows the unique character of the fruit to shine.

**Winemaker**

Anna Hooper

**Variety**

Chardonnay

**Aroma**

An aromatic blend of tropical peaches and melon form the nose of this refreshing dry white.

**Palate**

The palate is fruit-driven with a creamy mouthfeel and delicate natural fruit sweetness on the finish.

**Alcohol/Volume**

13.5%

**Peak drinking**

Now – 2011

**Serving Suggestion**

Natural oysters with wasabi & lime dressing