



AINSWORTH & S NELSON

Handcrafted Regional Wine

2003 Yarra Valley Chardonnay

Tasting Notes:

Colour: A bright straw yellow with green tints.

Aroma: A youthful nose showing fresh fruit, particularly of citrus and white nectarines. The aroma is made complex with subtle notes of creamy honey and mineral elements.

Palate: The palate has beautiful creamy texture with a full front palate and evenly weighted middle. The finish expresses more of the mineral flavours and has gentle tapering length.

Yield: 4 ton/acre: 10 ton/ per hectare

Style: Restrained, elegant, and reserved.

Trellis type: VSP Vertical Shoot positioning.

Soil/Vineyard: Loam over clay base

Vines required a fair bit of attention both in summer and winter; they were pruned to bring about a 'dappled' canopy to facilitate air flow through the vines.

Vintage 2003:

A relatively warm-dry start to the growing year. Average spring growth, a reasonably hot January but mild February and March.

Despite the heat spike, it allowed for a relatively consistent development of fruit structure and intensity.

Harvest data:

Hand picked at 12.5-13 degrees.

At the Winery:

Whole bunch pressed (No crushing) – straight to press.

100% Barrel fermentation

Oak treatment / Cooperage

Matured in 25% new, low-toast French oak for 12 months

Analysis:

Alcohol	13 %
pH	3.30
TA	6.1 g/L
Malic	1.54 g/L
V.A.	0.30 g/L
SO ₂	25 ppm free.

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