

## SOMERLED 2009 ADELAIDE HILLS CHARDONNAY

This wine is made from chardonnay grapes grown in the Adelaide Hills region of South Australia. The fruit was harvested at under 13 baume to preserve the typical chardonnay flavours without excessive alcohol. The wine was kept on yeast lees in tank and barrel and most of the wine underwent malolactic fermentation. This has given the wine a pronounced nuttiness and a rich lingering flavour. A stunning wine. It was bottled in August 2009.

## **RRP \$26**



Our chardonnays possess savoury flavours and a freshness that makes them an ideal accompaniment to rich and flavoursome fish and poultry dishes.

<u>Appearance</u> Bright, pale and with nice tints.

Nose Complex and vibrant with delicate toasty, nutty notes overlying citrus and

tropical fruit. Complementary aromas from the French and Hungarian oak.

<u>Palate</u> Full of flavour. Very attractive richness and viscosity. Citrus peel and vanillin

oak are obvious and work together beautifully. Flavours linger. There's a

gentle fresh acidity and drinkability due to modest alcohol levels.

## SOMERLED WINES

Robin, Heather, Emma and Lucy Moody
89 Main Street, Hahndorf, Adelaide Hills, South Australia 5245
P +61 8 8388 7478 F +61 8 8339 2617
ORDERS@SOMERLED.COM.AU
WWW.SOMERLED.COM.AU