



SOMERLED 2010 ADELAIDE HILLS CHARDONNAY

This wine is made from chardonnay grapes grown near Charleston in the Adelaide Hills region of South Australia. It is the product of a terrific growing season and vintage. Harvesting was relatively early to keep alcohol levels down. The wine finished fermentation in Hungarian, French and American oak barrels that were well-seasoned, and all the wine went through malo-lactic fermentation. It spent 6 months on lees in the barrels with occasional stirring. It was bottled in late 2010.



Appearance

It's a nice light straw colour, with attractive tints.

Nose

Shows some of that typical chardonnay citrus-peel lift with a complexing array of aromas from the gentle toasty oak and from the malo-lactic fermentation.

Palate

The first impression on the palate is of softness and roundness with an almost velvety feel. The flavours are fresh and multi-layered. The initial citrusy flavours are backed up by nutty, vanilla and caramel flavours, largely from the malo-lactic fermentation. It finishes dry but with a great length.

As with the previous Somerled Chardonnays, this wine is designed to complement food and not to compete with it. It has savoury flavours and a freshness that makes it an ideal accompaniment with poultry, fish, shell fish (what about seared scallops!) and similar dishes.

It will age gracefully for a couple of years, but is probably best drunk young.

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