



SOMERLED 2011 ADELAIDE HILLS CHARDONNAY

This wine is made from chardonnay grapes grown in Charleston, the Adelaide Hills. The fruit was harvested at under 13 baume to preserve the typical chardonnay flavours without excessive alcohol.

Fermentation was completed in once-used Hungarian oak.

The chardonnay then underwent full malolactic fermentation – the conversion of the sharper malic acids into the textured, satisfying lactic acid. So the mouthfeel is very satisfying because of this, but in addition, there are wonderfully complex vanilla, nougat, butterscotch, bisuitty, hazelnutty characters that arise from this secondary fermentation, that we find enormously enjoyable.

An elegant, complex Adelaide Hills chardonnay, it is one of our most talked-about wines.



Appearance

Bright, pale and with nice tints.

Nose

Complex and vibrant with delicate toasty, nutty notes overlying citrus and white peaches. Complementary aromas from the Hungarian oak.

Palate

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

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