



Somerled 2013 Adelaide Hills Chardonnay

This wine is made from chardonnay grapes grown near Charleston in the Adelaide Hills. 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 once-used Hungarian 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 and was bottled in late 2013.



Appearance:	Beautifully pale with bright green tints
Nose:	White peaches, nougat and butterscotch.
Palate:	Characters from the nose follow through to the palate, adding a lovely, rich complexity to this elegant and balanced cool climate chardonnay.

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 (and what about seared scallops!) and similar dishes.

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

Rob Moody