



2007 Reserve Chardonnay

The Mt Jagged Vineyard produces quality cool climate wines from the Southern Fleurieu region. Each release in the Mt Jagged range builds on this quality reputation and offers a single vineyard wine of outstanding quality hand made from the vine to the bottle. The vines were established in 1989 in the ranges just south of McLaren Vale at an altitude of 320 metres with a mean January temperature of only 19 degrees Celsius.

Made solely from our highest block of I10V1 clone Chardonnay grown on do lomite soil at the Mt Jagged Vineyard. Fermented in new and seasoned French oak and left on lees for ten months to make a smooth and tight Chardonnay to be the best representation of the soil and climate from the vintage



Mild straw in colour with youthful green hues. The intense nose offers white peach and honeydew melon notes wrapped in spicy wood accents. Layered flavours evolve in the mouth; elegant stone fruits, cashew nuts, brioche and a seamless savoury accent of smoky oak from barrel fermentation and 10 months maturation in fine grained French oak.

Cellaring: Will reward 6-10 years.

Viticulture: 2007 was a cool vintage with very low yielding Mt Jagged vineyard chardonnay achieving beautiful flavour ripeness in mid March. One of the best vintages at Mt Jagged.

Vinification: The grapes once hand picked were chilled over night and then crushed. The free run was kept separate from the pressings and put straight into some (20%) new and (80%) seasoned French oak to go through primary fermentation and Malo-Lactic Fermentation, if it happened naturally in barrel. The wine was kept in barrel for 10 months then bottled with minimal filtration and bottle aged for 12 months before Release.

13% alc/vol

Reviews: 4.5 Glasses, 200 dozen;
Rating: 90, (James Haliday 2010 Wine Companion).
Rating: 92 points (Philip White, The Independent Weekly 2009)
