



CHATEAU TANUNDA
GRAND BAROSSA
Chardonnay 2012

Area of Production:

Barossa Valley, Australia. 100% Estate Owned.

Soil:

Brown loam over clay.

Grape Variety:

100% Chardonnay.

Production Technique:

Picked early in the morning. Gentle pressing, minimal phenolic and cold settling precede fermentation, capturing the delicacy, elegance and finesse of this noble variety. Fermentation takes place in 90% stainless steel and 10% Nadalie Perle Blanche French Oak hogsheads. To retain freshness and bright acidity there is no malolactic fermentation. Ageing takes place for 9 months in 50% Nadalie Perle Blanche French oak hogsheads and 50% seasoned French Oak Hogsheads.

Characteristics:

Color: Pale straw with green and golden hues.

Bouquet: Citrus fruits, melon and white peach.

Taste: Bright tropical fruit flavors and refreshing acidity.

Alcohol Content: 13.5%.

Total Acidity: 6.9 g/l.

An excellent match with seafood and shellfish as well as creamy pasta dishes.