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THE MILL

dR
DEEP RIVER



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DEEP RIVER

CHARDONNAY

Vintage 2007

Region Cowra N.S.W. Australia

Grape Variety Chardonnay 95% Verdelho 5%

Oak Maturation 15% aged in French oak (3 months)

Alcohol Content 14.0%

Release Date March 2008

Cellaring Potential 3 years

Growing Season 2007 was a continuation of the drought and we held concerns early in the season that canopy development was slow. Like previous dry years we had a below average crop which did ripen evenly at the end of the season. The Chardonnay was harvested at night on February 1st and the second pick on February 6th.

Winemaking We are lucky to have an abundance of top quality Chardonnay fruit to pick when harvest rolls around. This fruit was picked when flavours were ripe but still with firm acidity. QA23 yeast was used for fermentation at around one baume per day. A portion of the wine was placed in barrels for a short period to add complexity to the mid palate.

Tasting Notes The Deep River Chardonnay exhibits a pale straw colour with ripe peach and melon aromas. The palate is fresh and approachable with tropical fruit, peach and melon flavours. It is an ideal match with an array of foods or simply enjoy chilled on its own now or over the next three years.

“Windowrie has produced award winning Chardonnay since the late 80’s”