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THE MILL

CHARDONNAY

Vintage 2008

Region Cowra Central Ranges N.S.W. Australia

Grape Variety Chardonnay 100%

Oak Maturation 15% of the wine matured in 1 and 2 year old French oak

Alcohol Content 13.0%

Release Date September 2008

Cellaring Potential 3 years

Growing Season The fruit for this wine was selected from several Estate owned vineyards. Different blocks exhibit a wide range of flavours due to soil types and the canopy management used. Fruit was harvested over four different nights from four separate blocks showing desired varietal characters. Harvest took place between March 2nd and March 9th.

Winemaking Picked ripe to obtain ripe peach and melon flavours, a portion of the wine was fermented in tank and aged sur lie for three months, while another portion (15%) was fermented and aged in French oak barrels. This portion was also aged sur lie for three months with weekly batonnage. The remainder was fermented in tank to retain fresh fruit characters. We aim to produce a largely fruit-driven style with lees aging, giving the palate a creamy softness with some subtle oak giving a degree of complexity.

Tasting Notes This regional Chardonnay displays varietal aromas of peach and tropical melons. On the palate it is soft and full flavoured with rich fruit characteristics complemented by subtle oak complexity. It is a lovely companion to meals, or simply enjoyed on its own.

“Fresh, spritely and full of varietal flavours with a firm acid structure”