

Stony Brook Chardonnay 1998

A full-bodied, round wine with ripe melon and citrus fruit flavours together with the spicy oak character. Firm acidity gives the wine a good structure and pleasing aftertaste.

variety : Chardonnay | Chardonnay

winery : Stony Brook Vineyards

winemaker : Nigel McNaught

wine of origin :

analysis : alc : 14.0 % vol rs : 3.7 g/l pH : 3.23 ta : 7.3 g/l

ageing : This wine still needs time in the bottle for complete integration of all the components and should be kept for another 1 - 2 years.

in the cellar : A full-bodied, round wine with ripe melon and citrus fruit flavours together with the spicy oak character. Firm acidity gives the wine a good structure and pleasing aftertaste. Fermentation for the Chardonnay was split with 60% of the wine fermented in French oak barrels (1st and 2nd fill barrels) and 40% in stainless steel tanks. Barrel maturation was for a further 10 months.

