

Muratie Isabella Chardonnay 2004

Colour: Fresh clean crisp look.

Nose: Wonderfully inviting fresh melon and dried peach flavours. No overpowering oak flavours here.

Palate: Succulent mouth feel, full and round with long resonating finish. Leaves your taste buds begging for more!

Ideal with parma ham, fish, chicken.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Guillaume Nell

wine of origin :

analysis :

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** 0

about the harvest: Hand picked and carefully sorted on our sorting tray before being whole bunch pressed.

in the cellar : The juice is chilled overnight in stainless steel before being taken off the lees and put in to French oak barrels (5% new oak). The inoculation is done in the barrel and primary and secondary fermentation occurs in the barrel. After 8 months in oak, the wine is stabilized, filtered and bottled.

We produce approx 2400 bottles which are only available from the cellar door at present. It has developed a bit of a cult following over the last few years.