

## BROWN BROTHERS MILAWA VINEYARD

### Tasting Note

2009 Chardonnay

Release date - 1 August 2010

#### The wine

Featuring a pale straw colour in the glass, this Chardonnay displays fresh, lifted aromas of pear and peach with subtle oak influences. On the palate the wine displays elegant stone fruit and pear flavours along with green apple notes from the cool climate King Valley grapes. This wine has a light to medium texture, balanced by a refreshing acidity. Enjoy now or cellar for up to 2 – 3 years from vintage.

#### The grape variety

For centuries Chardonnay has been responsible for the great white wines of Burgundy and Chablis in France. In the last 20 years it has been widely planted in the new world wine regions of California, Australia, New Zealand and South America, producing wines of similar pedigree and acclaim. The cool climate area of the King Valley is perfect for the Chardonnay variety due to its long ripening season retaining high levels of natural acidity.

#### Technical information

Brown Brothers owned Whitlands and Banksdale vineyards high up in the King Valley were utilised to make this wine. Sixty seven percent of this wine was fermented and aged for nine months in French oak of which 20 percent was new. The wine was bottled with an alcohol of 13.5%, a pH of 3.23 and an acid level of 6.2g/L.

#### Serving suggestions

This stylish Chardonnay would be a fantastic accompaniment to pan fried bream or flathead fillets with a lemon infused hollandaise dressing. Try it with a smoked salmon salad with capers and green olives. Or, as an interesting alternative, a ripe camembert with thinly sliced pear.



Nothing but the wine.

