

BROWN BROTHERS MILAWA VINEYARD

Tasting Note

2008 Limited Release Banksdale Chardonnay

Release date - 1 December 2008

The wine

This current release has a pale gold colour with subtle green hues and a delicate nose displaying stone fruit, pear juice and integrated, subtle oak. These characters follow through to the palate which is complex with hints of nuttiness and balances beautifully with the natural acidity of the cool climate fruit. This wine will gain further depth and complexity with cellaring for up to 3 years.

The grape variety

The small village of Chardonnay in the Maconnaise region of southern Burgundy gave its name to this noble white grape variety. All the great white wines of Burgundy are produced from Chardonnay. It is also a major component of the sparkling wines of Champagne. Chardonnay is one of the varieties which have flourished outside its native region, producing very fine wines in North America, Australia, South Africa, South America and New Zealand. It is generally accepted that the finest Chardonnays are produced in areas which enjoy cool ripening conditions, such as the King Valley and in particular our Banksdale and Whitlands vineyards.

Technical information

The grapes for this wine were grown in Brown Brothers' Banksdale vineyard in the upper reaches of the King Valley. The fruit was harvested in late February at baumé levels ranging from 12.6° to 13.2°.

Different winemaking techniques have added many complexities to the nose and palate of this elegant Chardonnay. All parcels of the wine were barrel fermented in French oak barriques with some particular parcels having treated with different yeast inoculants. A wild ferment was performed on 8% of the wine to increase the texture and complexity of the wine, while 9% of the wine was made from unclarified juice. This process saw the wine racked soon after pressing (leaving more solids in the juice) which added some complex characters to the wine and helped round out the palate.

Only 4% of the wine underwent malolactic fermentation (lower than normal) to keep the wine's natural acidity tight but still adding some complexity. The wine spent 7 months in oak and underwent barrel stirring to mix the yeast lees through the wine which helped build weight. The wine was bottled with an alcohol of 13.5%, a pH of 3.2 and acid level of 7.0 g/L.

Serving suggestions

The Limited Release Banksdale Chardonnay is so fresh and crisp that it is a great drink on its own. This wine's attractive flavours would make it a suitable partner to pan fried scallops with a lemon influenced dressing or a risotto of smoked trout capers and wild mushrooms. Why not try it with a mild brie cheese and slices of fresh pear?



Nothing but the wine.

