

BROWN BROTHERS MILAWA VINEYARD

Tasting Note

2009 Everton - Chardonnay, Sauvignon Blanc & Pinot Grigio

Release date - 1 November 2009

The wine

This unwooded dry white wine is made from a blend of Chardonnay, Sauvignon Blanc and Pinot Grigio. The Chardonnay gives this wine body and length of palate, while the Sauvignon Blanc contributes its lifted, herbaceous aroma and vibrant acidity. A small proportion of Pinot Grigio is added to contribute a nice savoury background. The three varieties work together to give a complete wine.

This current release boasts a pale straw colour and displays youthful aromas of Chardonnay peachiness and Sauvignon Blanc grassiness. The palate full of stone fruit and melon flavours, with a lively, racy edge and a fresh crisp finish. This wine is best enjoyed young.

The grape variety

For centuries Chardonnay has been responsible for the famed wines of Burgundy and Chablis in France, and in conjunction with Pinot Noir and Pinot Meunier, produces the great sparkling wines of Champagne. Over the last 30 years it has been widely planted in the New World wine regions of Australia, California, New Zealand and South America. Sauvignon Blanc is a French grape variety originating in the picturesque Loire Valley, located in the central west of the country and home to the aromatic, deeply flavoured dry whites. A relative newcomer to Australia, it has settled well into its new environs, especially when grown in areas enjoying cool ripening conditions. Pinot Grigio is the Italian name for the variety known as Pinot Gris in France where it is grown mainly in Alsace.

Technical information

This wine is made from a blend of Chardonnay, Sauvignon Blanc and Pinot Grigio grapes from Victoria. The fruit was harvested in parcels from late January to late March 2009 at baumé levels ranging from 11.5 to 13.0. Cool fermentation and picking at night helped to maintain freshness and aromatic qualities. The wine received no oak contact so as not to inhibit the fruit characters. The wine was bottled soon after fermentation was completed with an alcohol of 12.5%, a pH of 3.27 and an acid level of 6.6 g/L.

Serving suggestions

This easy drinking wine offers fantastic versatility. Fresh pasta tossed with garlic, basil, capers and anchovies would be a lovely match. Or why not try it with steamed asparagus tossed through a caper infused olive oil dressing. With or without food though this great value white is sure to please time and time again.



Nothing but the wine.

