

# Gartelmann Chardonnay 2007

## TASTING NOTES

Gartelmann Chardonnay is a complex, concentrated yet elegant wine. Carefully selected fruit is given partial barrel ferment in French oak barrels (25% new), then kept on stirred lees for 8 months to build texture and complexity. The wine is not put through malo-lactic fermentation.

An impressive wine, showing good concentration and impeccable balance. Stone fruit aromas combine with the nuttiness of the lees elements for a wonderful finish. A rich, mouthfilling and multi-layered palate finishing long with beautifully balanced acidity.

**Cellaring:** Drinking well now through 2012.

## WINEMAKING

After crushing and de-stemming, the juice was cold-settled for 36 hours, then inoculated. 60% of the wine was fermented in stainless steel at 12-15°C for 21 days, with the balance transferred to French and American oak barrels at about 10° Baumé to complete fermentation. The wine was kept on stirred lees for 8 months when the two parcels were blended. The final blend was given a light fining with skim milk and then sterile-filtered at bottling.

## VINTAGE

2007 was another outstanding season in the Hunter due to moderate temperatures and absence of rainfall throughout January. The spring weather at budburst and flowering was optimal and a good fruit set ensued. Some late Spring rains topped up the soil moisture levels. The summer was relatively mild, with only a few warmer days in early January.

## TECHNICAL DATA

**Region:** Hunter Valley

**Sub Region:** Pokolbin

**Altitude:** 120m ASL

**Vine Age:** 16 Years

**Grape Varieties:** 100% Chardonnay

**Vines per Ha:** 2250

**Pruning Method:** Spur

**Training Method:** VSP trellis

**Harvest Method:** Hand picked

**Harvest Date:** 5th February 2007

**Alcohol:** 13.5%

**Residual Sugar:** 3.5 g/L

**Titrateable Acidity (tartaric):** 6.5 g/L

**pH:** 3.45

**Volatile Acidity:** 0.5 g/L

**SO<sub>2</sub> post bottling (free/total):** 49/146 ppm

**Bottled:** 13th September 2007

**Fining/Filtration:** Skim milk/0.45µm

**Production:** 300 dozen (750ml)



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