

RAZOR'S EDGE

Chardonnay 2009

Varietal:	Chardonnay
Vintage:	2009
Appellation:	McLaren Vale (62%) Adelaide Hills (34%) Coonawarra (4%)
Harvest Date:	March 2008
Bottling Date:	March 2010
Alcohol:	13.4%
Residual Sugar:	3.8g/L
Release Date:	November 2009
Barrel Ageing:	15% New French Oak Barriques

The 2009 Razor's Edge Chardonnay was sourced from multiple regions throughout South Australia. We feel that such diversity in regional terroir showcases the many nuances of the grape variety that is Chardonnay. McLaren Vale is the primary source for this chardonnay wine with a climate that is often described as 'Mediterranean'. Warm, sunny days during the peak of summer are tempered by fresh sea breezes from the nearby Gulf of St Vincent coupled with strong 'gully winds' travelling from the Adelaide Hills to the coastal flats. This daily weather pattern is ideally suited to optimum flavour development in the Chardonnay grape producing wines characterised by stone fruits. Adelaide Hills contributes a cool climate element to our multi-regional Chardonnay. In summer, warm to hot days are hastily followed by cold nights allowing the Chardonnay fruit to preserve a citrus and white stone fruit spectrum. This is ever so slightly accentuated by our small addition of Coonawarra grapes. Grown on the famous terra rossa soils near the Riddoch Highway, the cool growing season coupled with terroir combine to give our wine its fundamental richness and structure.

Pale straw in colour, first impressions on the nose lead to an intense melon and peach character. A slight lift of vanilla hints at the french oak in use. The palate is immediately fresh and lively, displaying lovely grapefruit and white peach characters. Present is a wonderful richness and purity of fruit that expresses each of our terroirs; stone fruits combined with citrus leads to a creamy mouthfeel that hints at deep, earthy soils. The fruit sweetness is perfectly balanced by the fine texture of natural acidity giving length to this vibrant drop. A wine to be slightly chilled and enjoyed!

