## JAMES HALLIDAY RATINGS FOR PREVIOUS VINTAGES:

2014 Native Goose Chardonnay92 points2013 Native Goose Chardonnay92 points2012 Native Goose Chardonnay89 points2011 Native Goose Chardonnay90 points2010 Native Goose Chardonnay92 points2009 Native Goose Chardonnay91 points

# JOSH RAYNOLDS OF TANZER BUSINESS COMMUNICATIONS RATINGS FOR PREVIOUS VINTAGES:

2012 Native Goose Chardonnay 89 points



# NATIVE GOOSE CHARDONNAY 2014

#### **DESCRIPTION**

**Colour** Pale, straw-green with golden edges

**Aroma** Elegant floral but steely nose, with hints of grapefruit, cashew and

pineapple

Palate A very zesty, almost austere palate with nuances of

grapefruit, melon and green apple flavours contributing to a round and mouth-filling palate showing lemon curd creaminess. The

acidity is perfectly balanced and the oak restrained

**Varietal Composition** 100% Chardonnay – Dijon Bernard Clones 76 and 95

RegionAdelaide HillsSub-regionsCharlestonVine Age28 years

#### WINEMAKING

**Process** After harvesting in the very cool early morning, the grapes were

destemmed without crushing, direct into the press. Gentle pressing allowed extraction of the prime juice, whilst still maintaining the delicacy and elegance. Fermentation proceeded in stainless steel tank until about the mid-point of sugar conversion, when the juice was then filled to French oak Hogsheads to complete fermentation. Lees stirring was performed weekly for 3 months, and 30% of the wine underwent Malo-Lactic fermentation. The wine was matured in the same oak barrels for 9 months before filtration and bottling.

3.24

Winemaker Rob Dundon

### MATURATION ANALYSIS

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Oak Type	French 100%	Alcohol	12.8%
Age of oak	new 35% 1 year old 24% 2 year old 30% 3 year old 11%	Residual Sugar	2.6g/L
Time in Oak	9 months	Total Acidity	6.2g/L



2 February 2015

**Bottling Date**