



## FOUR SISTERS

2009 Chardonnay

VOLUPTUOUS. CONFIDENT. CLASSY... REAL!

**Region:** Central Victoria

**Variety:** 100% Chardonnay

**Alcohol:** 13.5%

**Best Consumed:** 2009 - 2012

**Vineyards:** The fruit was sourced from vines aged an average of 17 years, grown on sandy loam soils with a slight clay content. The vines are a mix of clones and rootstocks, although I10V5 clones and Schwarzmann rootstocks dominate. The vines are trained on to a VSP trellis running East-West so that the predominantly Westerly winds flow down the rows. Both cane and spur pruning are employed. Canopies tend to be open with good fruit exposure and subsequently there is low disease pressure. The fruit generally displays fresh citrus, lemon, and peach characters with tropical notes in warmer years.

**Vintage Conditions:** Poor rainfall in winter and an early spring was followed by good rains in late November. The vines across all of the vineyards looked healthy and showed vibrant colour. A cool to mild early January was followed by a record heat wave where the state of Victoria sweltered through four days over 40°C which devastated a lot of the fruit and shocked the vines into heat stress. After the heat wave the weather cooled to typical autumn conditions which allowed the fruit to recover. Sugar levels were lower than previous years leading to lower alcohols across the board however flavour profiles and intensity levels are evident.

**Winemaking:** The fruit for the 2009 vintage has been sourced from cooler climate central Victorian vineyards creating a fresh and lean style chardonnay. The base wine is stainless steel fermented to retain the natural citrus and peach characters and then put through malolactic fermentation to soften the acid and the fruit. The malolactic fermentation is carefully monitored to ensure it progresses to completion adding texture to the palate and pronounced Tahitian lime notes.

**Tasting Notes:** This delightful, fruit driven wine displays aromas of tropical fruits such as paw paw, rockmelon and guava with just a hint of lightly toasted oak. The palate exhibits fresh, ripe Chardonnay flavours of fig and melon with a delicate creamy texture a crisp, clean finish.

**Food Match:** A classic partner to lightly grilled chicken dishes, creamy Italian inspired pasta or a Caesar salad.



[www.foursisters.com.au](http://www.foursisters.com.au)

