



DE IULIIS

WINES

2007 Limited Release Chardonnay

Region:	Hunter Valley
Varietals:	Chardonnay
Technical	13.5% Alc/Vol
Specifications:	3.31 pH 7.0 TA 2.0 g/l Sugar
Appearance:	Pale straw.
Aromas:	Subtle aromas of vanillin oak and melon, with a hint of green pear. Oak and fruit are well balanced.
Palate:	A rich fruit palate combines with the creamy texture from the French Oak treatment. The aftertaste is clean, with lingering peach flavours.
Cellaring:	Drinking very well now, but will continue to improve with 3–4 years further cellaring.
Back Label Text:	Excellent growing conditions in 2007 led to the production of this outstanding wine. The best fruit was hand picked and sorted before it was whole bunch pressed and fermented by natural yeasts in new French oak barrels. This wine will make a great match with pasta, chicken or seafood dishes. Enjoy now or at its peak in 3–4 years.
Winemaker:	Michael De Iuliis
Awards:	Hunter Valley Wine Show 2008 – Top Gold Huen Hooke – Top Aussie White