



DE IULIIS

WINES

2008 Show Reserve Chardonnay

Region:	Hunter Valley
Varietals:	Chardonnay
Technical	14.1% Alc/Vol
Specifications:	3.34 pH 6.7 TA 3.2 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 2008 led to the production of this outstanding wine. The fruit was hand picked and whole bunch pressed, then fermented in French Oak barrels. A hand crafted wine which should be enjoyed now or at its peak in 3–4 years.
Winemaker:	Michael De Iuliis
Awards:	Not yet entered