

silverstream



Silverstream Wines
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TASTING NOTES

2008 CHARDONNAY (Barrel fermented)

Colour:

The wine is showing a green and golden colour associated with the 10 months it has spent on lees in oak for fermentation+ maturation.

Bouquet:

The first impressions are of strong fruit aromas of melon, grapefruit and nectarine; backing up these fine aromatics is the sweet clean perfume of vanilla derived from the contact with high quality oak barriques. The time on lees and the subsequent stirring to release the yeast derived flavours is another savour enhancing aspect of the wine.

Palate:

A soft and flavour-some style, that shows the complex nuances of barrel fermentation, lees stirring (battonage) and barrel maturation. Extremely supple and well balanced the fresh fruit flavours combine with oak to enhance and elongate the palate, to showcase all of the wines enjoyment.

A long and lingering palate ensures you will enjoy this wine with food that is not overly spicy or too creamy.

Sourced:

Handpicked from the north facing slopes of the chardonnay A & B Blocks on 24th March 2008.

Bottled:

17th March 2009.

Winemaker:

John Wade from W.H.O. (Wade Hubbard Oenology)