

CHURCHVIEW

— MARGARET RIVER —



2007 RESERVE CHARDONNAY

The Churchview "The Bartondale" Chardonnays are setting a new standard for Margaret River Chardonnays. This vintage, like its predecessors, exhibits intense aromas of figs, grapefruit, stonefruit, hazelnuts and toasty oak. The palate is buttery, moderately yeasty, yet amazingly lively with a huge concentration of fruit beautifully balanced and intermingled with the well-handled oak treatment and appropriate winemaking. The acidity is quite remarkable and leaves the palate fresh and light despite the obvious concentration of flavour, and there is a very satisfying savoury twist to the finish. Once again proof of Churchview Estate's ability to produce stunning Chardonnays year after year.

Enjoy now to 2016.

Colour
Mid gold

Aroma
Apricots, honey, grapefruit, butterscotch, nutty

Palate
Figs, apricots, peaches, hazelnuts, buttery

Oak
100% French barriques for 11 months

Analysis
pH 3.25 Acidity 7.2 g/L
Alc 14.5% TRS 0.56 g/L

Winemaker
Paul Green



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