



Chardonnay 2008

Jim Ingoldby established Ingoldby Wines in McLaren Vale in 1973. Since that time Ingoldby Wines have made a succession of award-winning wines in the traditional McLaren Vale style - particularly with big, bold and generous reds.

Ingoldby has shown to have a deft touch with white varieties as well and this Chardonnay displays lovely elegance and finesse, creating a style of wine with focus and length.

Winemaker Comments Kelly Healey

Vineyard Region

McLaren Vale

Vintage Conditions

A moderate, dry spring encouraged steady early season growth and set the season up well. Cool and dry conditions during berry ripening over most of the summer were conducive to excellent flavour, colour and phenolic development. A record 15 day heatwave starting on the 3rd March, interrupting perfect vintage conditions and ensuring a very condensed harvest period. Fruit picked before the heatwave arrived at the winery in excellent condition.

Technical Analysis

Harvest Date Late February - early March.

pH 3.33

Acidity 6.21g/L

Alcohol 13.5%

Residual Sugar 2.1g/L

Bottling Date December 2008

Peak Drinking Drink now to enjoy the varietal fruit characteristics or cellar for up to three years.

Grape Variety

Chardonnay

Maturation

This wine was matured with French oak for six months.

Colour

Pale straw in colour.

Nose

Lifted white peach and stonefruit aromas marry well with subtle, spicy oak.

Palate

With just the faintest touch of oak on the palate, the focus is on clean citrus fruit flavours, with nice texture and length of flavour on the back of the palate.