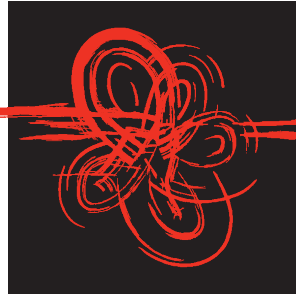


# RED KNOT



**2008**  
**CHARDONNAY**

McLAREN VALE  
AUSTRALIA

## McLaren Vale

South Australia's McLaren Vale is a growing region of great beauty internationally renowned for rich, flavourful, high-quality wines. Similar to the Mediterranean, the region's proximity to Gulf St. Vincent moderates climatic conditions. Warm summer daytime temperatures (average 80.6) and the area's cool afternoon sea breezes ripen grapes slowly and evenly producing complex, fruit-forward wines.

## Vintage Notes

Good winter rainfalls, followed by ideal spring and summer conditions, created strong, healthy canopies in balance with the slightly above average yields. The whites ripened early with intense fruit flavours and balanced acidity. Harvesting commenced in mid-February and was completed over the following 10 days. The harvest of reds started with Shiraz in late February, powerful mid-palate fruit was immediately evident. An unprecedented 15 consecutive days of temperatures above 35°C ( 95°F ) began on March 3rd, precipitating the race to bring in the fruit, testing the mettle of men and machinery. This was a vintage of contrast, with the early fruit being outstanding in richness and concentration, whilst the later, heat affected fruit was left to shrivel on the vine. 2008 will be remembered as a unique vintage, that reminds us that on nature's stage we are merely players.

## Tasting Note

Light straw in colour. Fragrant melon, peach and lime peel dominate the fresh, fruit driven nose. Zesty citrus and stone fruit flow over the palate. A medium - full bodied unoaked Chardonnay with softness and a finely balanced fresh acidity. This wine can be enjoyed in its youth.

## Vineyard Source

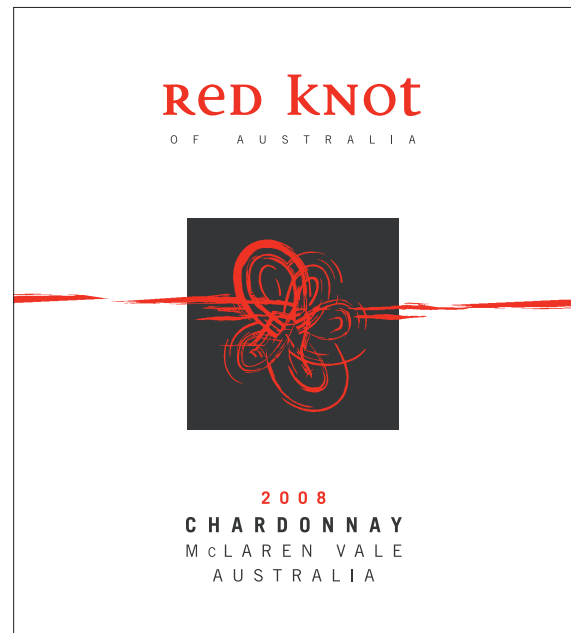
Davey Family Vineyard, McLaren Vale

## Variety Blend

90% Chardonnay  
10% Semillon

## Bottling

pH: 3.28  
TA: 5.8 g/L  
ALC: 13%



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