

**SIRROMET**

LIFE • STYLE • WINE ®

# TASTING NOTES



## SEVEN SCENES

### *Signature Collection*

Part of the Sirromet family of fine wines, our Signature Collection range makes use of selected parcels of carefully nurtured fruit to produce wines of rare character and distinction.

## 2009 CHARDONNAY

- Region:** Granite Belt, Australia  
**Variety:** Chardonnay  
**Colour:** Straw green with yellow hues  
**Cellaring:** Drink now – 2020  
**Nose:** A lovely complex nose of citrus, vanilla, melon, fig and cashew with lifted mineral notes.  
**Palate:** A rich and powerful Chardonnay exhibiting intense cashew, citrus and guava flavours with lifted flint and gun smoke tones. Lovely integrated oak and a rich, creamy texture resulting from extended lees and oak maturation.

### Winemaking Comments:

The fruit for Sirromet's premium Chardonnay is sourced entirely from block 8 of our Ballandean vineyards. Block 8 is dedicated to producing high quality Chardonnay grapes, it benefits from a favourable north sloping aspect with soils ranging from fine decomposed Granite to deep Sandy/Granite soils. The variation in soil and sun exposure across the block provides an array of high quality Chardonnay grapes which are perfect for making a beautifully complex wine. Natural yeasts are cultivated and used in fermentation to produce a Chardonnay style that is unique to Sirromet.

### Additives:

Sulphur dioxide added. Produced with the aid of milk products, traces may remain.

### Technical Data:

Alcohol: 13.1% vol/vol	pH: 3.38
Standard Drinks: 7.5	TA: 6.0 gm/ltr
MLF: 15%	Residual Sugar: 1.0 gm/ltr
Oak: 100% French Oak	

For more information visit [www.sirromet.com](http://www.sirromet.com)



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