

SEVEN SCENES



2008 Chardonnay

Category:	White
Variety:	Chardonnay
Region:	Granite Belt
Colour:	Apple Green with light Golden tinges
Cellaring:	Drink now – 2016
Nose:	Grapefruit, fresh apple, dried citrus oils, fig, cashew and vanilla.
Palate:	This delightful Granite Belt Chardonnay exhibits, rich, toasty Chardonnay citrus characters with lime, grapefruit, exotic fig, warm creamy lees, vanilla cashew oak and a tapered finish with a great length.
Winemaking Comments:	The fruit for Sirromet's premium Chardonnay is sourced from Block 37 at our Seven Scenes vineyard. The 2008 vintage was inoculated with 100% wild ferment and spent 14 months on yeast lees at 12 degree Celsius in 100% new French oak.
Additives:	Sulphur Dioxide. Traditionally fined with milk products, traces may remain
Technical Data:	Alcohol: 13.2% vol/vol Standard Drinks: 7.8 MLF: 0 % Oak: 100% French pH: 3.43 TA: 6.9 gm/ltr Residual Sugar: 1.0 gm/ltr

SWF3775



Multi-award winning wines from Sirromet Winery

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