

TASTING NOTE

Bimbadgen Signature 2013 Hunter Valley Chardonnay

Our winemaker has selected only the finest parcels of fruit within our vineyards and the Hunter Valley to craft a premium wine of regional style and intense flavour.

TASTING NOTES

- Colour:** Pale green-yellow.
Nose: Delicate grapefruit, flint, struck match, oak.
Palate: Balanced mix of white peach and nectarine, textured mid palate and gentle oak.

WINEMAKERS COMMENTS

- Source:** Bimbagen's McDonalds Road and Palmers Lane Vineyards; selected Hunter Valley parcels.
Vinification: Whole bunch pressed into new and old French Oak. Indigenous yeasts and lees stirring imparting body plus flavour.
Blending: The best barrels selected and blended for Signature Chardonnay.
Aging: 7 months in French barriques and puncheons.
Bottling: 24th October, 2013

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Chardonnay	13.0%	5 - 10 years	21 st Jan - 2 nd Feb	New + Old French barriques + Puncheons	3.25	5.5g/L

VINTAGE NOTES

Vintage 2013 was one of the driest in many years, and despite a slow start vintage arrived early with early varieties being picked in the second week of January. Cyclone Oswald brought heavy rain at the end of January but with plenty of warning most fruit was able to be harvested, if somewhat frantically. The open canopies from the dry season saw great flavour and colour development.



Bimbadgen

Seen in all the right places

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