

SWAN'S FLIGHT



2004 ADELAIDE HILLS CHARDONNAY

OVERVIEW

Increased crop levels were recorded across almost all varieties, with bearing areas up around 5% on 2003 and above average yields in virtually all parts of Australia. Good winter rainfalls and favorable weather conditions during spring and summer delivered a disease free vintage of 'above average' to 'outstanding' quality across all regions. One of the longest vintages in recent times, the season was dry, warm and stable.

VITICULTURE

At optimum maturity, the fruit was selected from premium, low yield vineyards in the Adelaide Hills. Immediately after harvesting in the cool of the night, the grapes were gently crushed, chilled and pressed to maximize the retention of the delicate fruit aromas and flavors. Fermentation was initiated in stainless steel tanks, and completed in oak barriques. After 12 weeks on lees, the wine was transferred back to stainless steel tanks for fining and blending prior to bottling.

WINE NOTES

Appellation:	Adelaide Hills
Vintage:	2004
Varietal:	100% chardonnay
Vineyard:	select low yield blocks
Harvest:	April 2004
Alcohol:	13.5 %
Acid:	8.2 g/l
R.S.:	3.5 g/l
Aging:	12 weeks in oak barrels
Bottling:	June 2005

WINEMAKER'S NOTES

The wine has a bouquet of rich fig and melon with a subtle hint of oak. On the palate, the wine has a creamy richness, fresh and crisp with lingering fruit and nutty overtones.

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