

# PHILIP SHAW N°

## NO. 11 CHARDONNAY 2010

Chardonnay is the most established variety in the Orange region and also in the Koomooloo vineyard. Since the mid 90's, Koomooloo has been producing Chardonnay's with a high level of quality. Chardonnay is a noted variety, achieving relatively quick maturity of vines.

Prior to Christmas, spring and an early summer were typical. Christmas and Boxing Day brought heavy rain and the remainder of summer was cool, however, the autumn months resulted in further rain making a difficult and challenging vintage.

2009 delivered a cool classic winter. Buds started bursting in late September with good rains through November and December Summer was cool and ideal for this variety during ripening.

The grapes from Blocks 6 and 11 were carefully handpicked bunches, requiring examination and removal of any imperfect grapes. They were hand picked over a period of 5 days, starting at first light and finishing by lunch. The fruit was quickly delivered to the winery where further sorting was required and the hand picked selection allowed a clean sample of fruit, which was pressed as whole bunches.

Very slow careful pressing was carried out to minimise the extraction of any tannins, the juice was allowed to settle over night then racked off any heavy lees to barrel, where it was left to ferment on its own accord. The barrels were 25% new with the balance being one to two years old French oak. The different components allowed the wine to remain in barrels for about 11 months before carefully grading and blending.

"The success of our care and careful grading was shown at the international Boutique Wine Making awards held in Sydney on 22<sup>nd</sup> July, 2011, where the No.11 was awarded Best Chardonnay and Best Wine of show, the entrants included boutique wines from Australia and New Zealand".

### Vineyard and Winery notes

Variety	100% Chardonnay
Vineyard	Koomooloo, Orange NSW
Altitude	≈ 900 metres
Vines Planted	1989 ad 1995
Clones	V 1, 95, 96, 210
pH	3.3
TA	6.2
Alc	12.6%
Oak Treatment	25% Balanced French oak, 50% older barrels, 25% stainless steel.
Cellaring Potential	5 -7 years under ideal conditions.

### Tasting notes

Colour:	Bright straw
Aroma	Complex, vibrant and intense varietal fruits.
Flavour	Medium weight, honey full flavours, complex and complete. "This wine is more forward than usual but delicious drinking."