

Alban Estate Chardonnay 2007

- Region:** Upper Hunter Valley
- Technical Details:** pH: 3.20
Acidity: 6.3g/l
Residual Sugar: 2.5g/l
Alcohol: 12.5%
- Appearance:** Light straw with a slight green tinge.
- Nose:** Fresh and lifted tropical fruits/peach underlined with complex and balanced oak.
- Palate:** A full bodied style of chardonnay with upfront fruit balanced with subtle creamy oak. The wine finishes with long and crisp acidity.
- Winemaking:** 8 months in new and one year old French and American small oak with 3 months of less stirring post fermentation. This is an excellent example of the complexity that can be achieved in a mid-range chardonnay. The balance of fruit, oak and acid has resulted in a wine that is very drinkable in its youth but will benefit from bottle age.
- Suggested Food:** Seafood, full flavoured white meat dishes.

