



Technical Details

Volume:	750ml
Alcohol:	13.5% abv
Total Acidity:	6.76 g/L
pH:	3.08
Residual Sugar:	1.2 g/L



NATURE'S STEP

MADE WITH ECOLOGICALLY GROWN GRAPES

2011 Chardonnay

Region

Adelaide Plains, South Australia

Wild Fermentation

This wine has been made by a natural 'wild yeast' ferment, where the juice is encouraged to ferment with the natural yeast present on the grape skins from the Adelaide Plains vineyard. The yeasts indigenous to a particular area are an important part of what gives its wines their character. This technique builds a wine with complexity and finesse and true varietal character.

Vintage Review

The 2010/2011 Grape growing season was one of the hardest to date. Heavy rain pre harvest meant that extra care was taken to ensure maximum quality of the vineyard. With our organic management practices our grapes were unaffected by the heavy rain and had no disease present. This wine is a great representation of how organic farming can produce a wine of high quality and fresh fruit flavours.

The vineyards are certified with the Biological Farmers of Australia.

Tasting Notes

This organic Chardonnay offers a delightful rich, creamy palate with fresh fruity flavours of pineapple, fig and ripe peach. The creamy structure continues on to leave lingering tropical fruit salad characters.

Suitable for vegans.

Delicious as an aperitif or a perfect accompaniment to creamy pasta.



For further information please contact Teresa Trimboli

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