



ROSS  
BAROSSA

---

## 2010 SINGLE VINEYARD CHARDONNAY

### 100% Barossa Chardonnay

#### **Vintage:**

The 2010 vintage was preceded by good winter rains that saw the end of the drought years and provided good canopies. The Chardonnay grapes were the first crop harvested at the beginning of February with warm days and cool evenings the normality. The vineyard was machine harvested in the cool of the early morning to retain freshness in the fruit.

#### **Single Vineyard:**

The Chardonnay grapes are selected from the Ross Family Estate Vineyard in the Southern Foothills of the Barossa from the 'Gully Block'. In this cool sub-region the grapes ripen on the Southern facing slopes, benefiting from the gentle gully breezes. The aspect is free from frost and the soil is a fine grain loam

#### **Winemaking:**

Once the grapes have been identified to be of optimum ripeness for the style of wine the parcel is brought into the winery where the fruit is whole bunch pressed with the air bag press. Only the 'free-run' juice and the designated stages of the pressing cycle are used in this wine as they contain the purest fruit flavours. The yeast is added to the un-settled juice on the second day and then transferred into new French oak barrels. Here the wine completes Fermentation in our cool room. The barrels are then lees stirred for a period of 6 months to add creaminess to the mouth-feel of the wine. The total maturation period in barrel is 8-10 months. The wine is then heat and cold stabilised before sterile filtering pre bottling. Bottling takes place on the Winery's own bottling line.

#### **Tasting Evaluation:**

This individual wine is crafted to create a seamless harmony between fruit purity and fine French oak. The nose displays melons, citrus and guava with supporting spice from the oak. Lees stirring has added weight and creaminess to the palate and intertwines with the nutty, spiced oak and defined melons and tropical fruits. The acidity is cleansing and enhances the fruit expression. A great choice.

#### **Analysis Post Bottling:**

SO<sub>2</sub>: 40/134 ppm  
pH: 3.23  
Titratable Acidity: 7.0 g/L  
Alcohol: 12.6%  
Residual Sugar: 0.63 g/L



---

### ROSS WINES BAROSSA

Barossa Valley Way, PO Box 420, LYNDOCH, SA, 5351

P: 08 8524 4033 F: 08 8524 4533 W: [rosswines.com](http://rosswines.com) E: [sales@rosswines.com](mailto:sales@rosswines.com)