

CRYSTAL BROOK

With fresh varietal characteristics, generosity of fruit and lingering length of flavour, Crystal Brook wines are soft, fresh and youthful, perfect for everyday enjoyment.

Now packaged with the award winning Lean and Green™ bottle. Same premium look but 18% - 28% lighter, less water, less energy, more freight efficient.

UNOAKED CHARDONNAY



VINTAGE	2010
REGION	South Australia
COLOUR	Brilliant clarity, pale straw with green tinges
BOUQUET	Aromas of melon, white stone fruits and freshly cut pineapple
PALATE	A beautifully balanced, fruit driven wine with a rich, creamy palate enhance by lively pineapple and melon characters finishing clean and crisp
WINEMAKING TECHNIQUES	Fruit was machine harvested in the cool of the night. Cold settling and juice clarification prior to fermentation were used to enhance fruit purity. Cold fermentation in stainless steel tanks with neutral yeast ensured optimum development of varietal characters. Following maturation the wine is blended and prepared for bottling.
ALCOHOL	13.5%
PH	3.38
ACIDITY	6.9 g/L
SUGAR	4.5 G/F
WINEMAKER	Justin Coates
FOOD MATCH	Baked fish in banana leaf