



katherine hills

Katherine Hills brings you richly balanced, ready to drink wines with full fruit aromatics, delicious palate weight and great length of flavour.

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



UNWOODED CHARDONNAY

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| VINTAGE | 2011 |
| REGION | South Eastern Australia |
| COLOUR | Brilliant pale straw |
| BOUQUET | Lifted tropical fruit and citrus characters |
| PALATE | Fresh and lively with tropical fruit and citrus characters dominating. A well-rounded wine with good natural acidity, finishing clean and crisp. |
| WINEMAKING TECHNIQUES | Grapes are picked on both colour and flavour development. Fruit is machine harvested in the cool of the night. Cold settling and juice clarification prior to fermentation are used to enhance fruit purity. Cold fermentation in stainless steel tanks with neutral yeast ensures optimum development of varietal characters. Following maturation the wine is blended and prepared for bottling. |
| ALCOHOL | 12.5% |
| PH | 3.26 |
| ACIDITY | 7.4 g/L |
| SUGAR | 4.3 G/F |
| WINEMAKER | Justin Coates |
| FOOD MATCH | Creamy pasta and risotto dishes |