

STEP RD

At Step Rd, our award winning wines not only reflect our winemaking philosophy, they reflect the essence of who we are. Dedicated to bringing you cool climate wines with a strong regional edge, Step Rd delivers contemporary wines with unique varietal character, persistence and finesse.

Passionately vibrant - crafted with spirit.

CHARDONNAY



VINTAGE

2008

REGION

Adelaide Hills

COLOUR

Light straw with gold hues

BOUQUET

Honeydew and peach with citrus notes and toasty oak characters

PALATE

Fermentation with 100% wild yeast has produced a generous palate rich and creamy with peach and melon flavours balanced by seamlessly integrated oak leading to a clean and crisp finish

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

14.0%

PH

3.2

ACIDITY

6.4 g/L

SUGAR

3.1 G/F

MATURATION

12 months in 30% new, 30% one year old and 40% two year old French oak hogsheads

WINEMAKER

Justin Coates

FOOD MATCH

Chicken Fettucine