



KINGSTON ESTATE WINES

2008 CHARDONNAY

Adelaide Hills / Mt Benson

The Kingston Estate wine range celebrates the unmistakable quality of South Australia's premium wine regions. Each new vintage we source our fruit from the two regions that best display the true essence of each wine style. Capturing South Australia's Best Regional Qualities!

This outstanding wine will capture the attention of those who seek balance, structure and finesse in their Chardonnay.

In our quest for fruit selection we chose those vineyards we believe practice best canopy, drip irrigation and vineyard management. These sites, in the cooler Adelaide Hills and Mt Benson growing regions provided the best varietal balance.

Making sure the berries were picked at their optimum levels, night harvesting was employed at approximately 13° to 14° Baume thus avoiding any likelihood of harsh phenolics or loss of flavour.

Small batch fermentation in static fermenters with a neutral yeast has enabled full fruit flavours to develop. Avoiding further malolactic fermentation we have produced a truly fruit driven style of wine with only a hint of underlying French oak support.

Light straw in colour with a slight green tinge, the Kingston Estate 2008 Chardonnay displays some enticing peach, citrus and lemon influences on the nose.

The palate is rewarding with balance being the key. Hints of peach and tropical fruit flavours are lifted by lemon myrtle type flavours. The use of subtle French oak has further enhanced this wine's complexity and depth of flavour.

This wine represents true value for money enjoy now or cellar to 3 to 7 years in ideal conditions.

Food Suggestions

Team this wine with grilled or smoked fish or chicken cacciatore.

CAPTURING SOUTH AUSTRALIA'S BEST REGIONAL QUALITIES

Grape variety	:	Chardonnay
Vintage	:	2008
Growing regions	:	Adelaide Hills / Mt Benson
Winemaker	:	Brett Duffin
Alcohol	:	13.5% Alc/Vol

