

# Freycinet Chardonnay

2008 Vintage

## Thoroughly delicious, elegant and complex Burgundy style!

Traditional techniques adopted from the Burgundy homeland including 100% barrel fermentation for 10 months, aiming for a lightly wooded style using French oak casks - 20% new.



Maturation on lees with periodic stirring was utilised for this wine.

The wine is tightly crafted and combines power with elegance.

The delicate aroma features citrus and melon fruits with soft oak nuances.

The palate is pristine, fresh and vibrant, revealing ripe melon, white peach and grapefruit flavours - subtly supported by spicy oak and creamy textures.

The finish is crisp long and seamless.

Very enjoyable as a young wine, however, careful cellaring over a 10 to 20 year period in good cellars with constant, cool temperatures will prove very rewarding.

## Food and Wine Combinations

The extra complexity and textures built into Freycinet Chardonnay makes it an ideal accompaniment to a wide range of medium flavoured fine foods.

Ideal with the tasty flavours of succulent roast pork or chicken with rosemary and garlic, not to mention Italian veal dishes and stronger flavoured seafood dishes such as crayfish mornay.

Superb with freshly shucked oysters.