

Freycinet Chardonnay

2009 Vintage

Thoroughly delicious, elegant and complex Burgundy style!

Season 2009 was characterized by drought conditions and cooler than average temperatures in Spring and early Summer. The warmth arrived in mid-January which was followed by a typically fine East Coast autumn (cool nights/sunny days) enabling marvelous intensity of flavours to develop.

The 2009 Freycinet Chardonnay won Gold at the 21st annual Small Vigneron Awards with judging assisted by highly respected winemaker, wine writer and judge James Halliday.



Traditional techniques have been adopted from the Burgundy homeland including 100% barrel fermentation and maturation for 10 months, aiming for a lightly wooded style, using highest quality French oak casks - 20% new. Maturation on lees with periodic stirring was utilised for this Chardonnay. 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 at 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.