

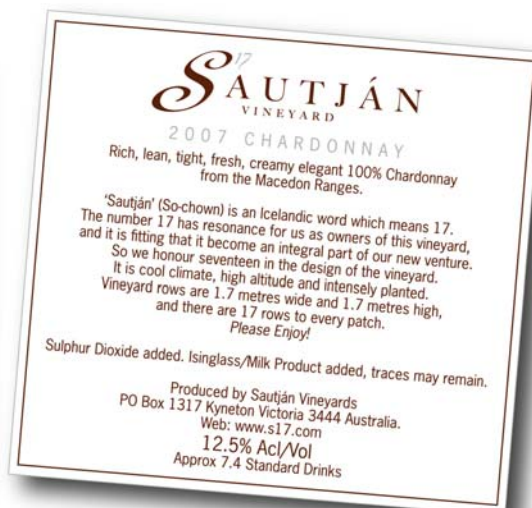
# S<sup>17</sup> SAUTJÁN

VINEYARDS

MACEDON RANGES  
ALT 650m

Quality Australian Cool Climate Wines

PO Box 1317 Kyneton Victoria 3444 Australia  
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## 2007 Chardonnay

<b>Colour</b>	Pale yellow with green tinges	
<b>Nose</b>	Fig, fresh melon, dried lime rind, soft cashews, and nice vanilla elegant oak	
<b>Palate</b>	Rich citrus with a great flinty textured palate showing lovely Chardonnay structure. Dense fruit and nice oak balance with stunning natural spinal acidity for palate depth	
<b>Brief</b>	Making a refined elegant Chardonnay was the aim, tight up front fruit, lovely integration and the use of smart French oak and stylish small parcel of Malolactic fermentation	
<b>Region</b>	100% Spring Creek, Macedon Ranges, Victoria	
<b>Analysis</b>	pH – 3.48 Alcohol – 12.5% Std drinks - 7.4 Malo – 10% Time in oak – 12 months	TA – 6.25gms/lit Res Sugar - 1.10gms/lit Oak – French, Sirugue VA – 0.41gms/lit Filtration – 0.45 microns