

2008 Sautjan Sauvignon Blanc

Colour	Pale lime green with crystal edges.	
Nose	Grassy, green apple, tinned peas, fresh minerality and hints of flintiness and mint.	
Palate	A “richer” style Sauvignon Blanc, showing dense fruit, fresh fleshiness, peas, and gooseberries, with a tapered citrus back palate and great length.	
Brief	Made in the “Food Style” Sauvy which is much richer than the thin weedy zesty styles out there. This blend was done to create a style with a rich mid palate and persistence.	
Region	70% Strathbogie Ranges, 30% King Valley, Victoria.	
Analysis	Alcohol - 12.5% Oak - None	Std drinks - 7.1 Time in oak - None

2008 Three Chain Road Shiraz

Colour	Vivid purple, dark or black cherry.
Nose	White pepper, lifted soft black forest fruits. Perfumed essences of lovely oak.
Palate	Full dense cool climate Shiraz, rich, very complex true to style. Layers of fruits, cherries, blackberries, and vanilla oak, integrated natural acidity. Great balance and Shiraz flavours.

Wine-making

Approach Crushed and left on skins to ferment for 6 days, cool fermented to retain bright colours and primary fruits with rich solid tannins, then pressed and ran off to tank, malo in tank, racked off yeast and malo lees into barrels for 17 months.

Region 65% Kilmore Ranges, 35% Heathcote, Victoria.

Analysis	Alcohol - 13.8% Oak - American	Std drinks - 8.2 Time in oak - 17 months
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REMEMBER THE NAME, TELL THE STORY

2008 Three Chain Road Chardonnay

- Colour** Rich green gold hues.
- Nose** Lifted peach, stone fruits. Vanilla cashew toasty oak with citrus/flinty overtones.
- Palate** Full rich creamy Chardonnay showing peach, fig lime rind. Lovely fine elegant French oak. Soft yet delicate cool climate acidity.

Wine- making

Approach Whole bunch pressed to get the best free run juice, then ran into oak for barrel fermentation with natural yeasts for extra complexity. No Malolactic fermentation was used, this keeps the wine fresh and with spinal acidity. Wine was left on yeast lees for 14 months prior to filtration and bottling.

Region 100% Macedon Ranges, Victoria.

Analysis Alcohol - 12.5% Std drinks - 7.4
Oak - French, Sirugue Time in oak - 14 months

2008 Three Chain Road Sauvignon Blanc

- Colour** Pale lime green with crystal edges.
- Nose** Grassy, green apple, tinned peas, fresh minerality and hints of flintiness and mint.
- Palate** A nice mid palate juiciness or fleshy fruit. Nice variety richness, green peas, soft gooseberries, cirtus acidity and good depth.
- Brief** Like the Sautjan Sauvignon Blanc, this is also made in the “Food Style” Sauvy which is richer than the thin weedy zesty styles out there.
- Region** 100% Strathbogie Ranges, Victoria.
- Analysis** Alcohol - 12.5% Oak - None
Std drinks - 7.1 Time in oak - None

REMEMBER THE NAME, TELL THE STORY

2009 Three Chain Road Pinot Gris

Colour	Pale green with clear crystal edges.		
Palate	Showing firm citrus notes, apple overtones with medium bodied honeysuckle characters. Tight with lovely fresh acidity.		
Region	Mildura and Macedon Ranges, Victoria.		
Analysis	Alcohol - 11.5%	Std drinks - 6.8	
	Oak - None	Time in oak - None	

2009 Three Chain Road Sauvignon Blanc

Region	100% King Valley, Victoria.		
Analysis	Alcohol - 12.5%	Std drinks - 7.1	
	Oak - French, Sirugue	Time in oak - 9 months	