

HARBORD WINES

TASTING NOTES

Harbord Wines 2004 Chardonnay – Barossa Valley

The Chardonnay grapes from Merv Storton's Eden Valley vineyard were picked on the 16th April 2004 and immediately crushed, chilled to 5 degrees and held for 4 hours on skins. After this contact time the grapes were gently pressed via a Wilmes Bag Press, with the Free Run combined with the soft Pressing juices into an insulated settling tank. After 36 hours the clear Chardonnay juice was carefully racked and seeded with a fine yeast strain. The temperature was maintained at 15-18 degrees with the fermentation continuing until 6 Baume where upon the wine was then transferred to one, two and three year old Russian barrique. The Chardonnay barrels were held in a temperature controlled room at 20 degrees, where they were regularly stirred, 'on lees' for four months, after which time the wine was racked, stabilized and bottled.



Variety	Chardonnay
Winemaker	Roger Harbord
Region	Barossa Valley, South Australia
Sub-region	Eden Valley
Soil Type	Red Loam over pockets of shale and gravel
Harvest Date	April 2004
Bottling Date	September 2004
Alcohol	12.2% v/v
PH	3.24
Total Acid	7.18 g/l
Volatile Acidity	.45 g/l
Total Sulphur	145 ppm

COMMENTS

An exciting Barossa Chardonnay from the high misty hills in Eden Valley. This truly balanced wine shows quite fine lime, lemon and pear aromas with a hint of good oak. The palate is very fruity, with citrus characters and complex, slight cashew nut flavours, with a good fresh clean acidity. The finish is long and delightful with fruit flavours abound. Drink and please enjoy now 2005-2008

ROGER HARBORD – WINEMAKER

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PO BOX 41 STOCKWELL BAROSSA VALLEY SOUTH AUSTRALIA 5355
T & F +61 8 8562 2598 M 0419 039 065 www.harbordwines.com.au

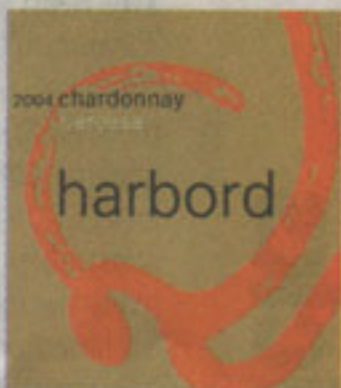


wine notes

Duane Coates

Chardonnay made cool

BURGUNDY'S great white grape, chardonnay, has been adopted by countries all over the world. Australia's cheap and cheerful chardonnays have been a great export success, but our more expensive wines have copped a bit of stick. Our super-premium chardonnays have been overdone in the past with high alcohol and too much new oak influence, leaving our wines clumsy and drying compared to the subtle benchmarks of Burgundy. But Australian winemakers do listen to what the wine drinking public want, and in recent years our best chardonnays show more restrained oak and alcohol. The 2004 Harbord Barossa Chardonnay (89 points, \$18) uses grapes sourced from the cool climate of Eden Valley, a sub-region of the Barossa. Winemaker Roger Harbord has made an elegant style with lovely citrusy fruits with a hint of peach and pear. The subliminal oak, zesty balance and moderate alcohol (12.5 per cent) are perfectly suited to food, drink now to 2008.



Duane Coates is a consultant winemaker
duane@coates-wine.com