



Turner & Cole
“Lot 3” Chardonnay



Gold Medal - Beaufort 2009 Wine Festival!

2007 Chardonnay fermented in stainless steel from the Strathbogie Ranges, near Seymour in Central Victoria. Since there is no oak treatment on this wine, it is a classic style for the American market, with excellent fruit sweetness, balanced perfectly by the acidity, yielding complexity on the nose and a pleasing, moderately long finish on the palette.

2007 was a dry year and the serious ‘El Nino” event (read: drought) meant a long dry summer. However, this vineyard is at elevation (1,500 feet above sea level, which is considered the sweet spot around the world for chardonnay/white burgundy). This area has good winter rains even in the drought times, so the vines are not overstressed.

The area abuts the great divide (the great divide is a huge mountain range that goes east from say just North East of Melbourne all the way along the east coast to far north Queensland). So it is only 120kms from the Australian Ski fields!

Vines from this vineyard were planted in the 1980’s – last century! The older vines provide for the complexity that makes this wine so wonderful as an aperitif or as an accompaniment to a meal!