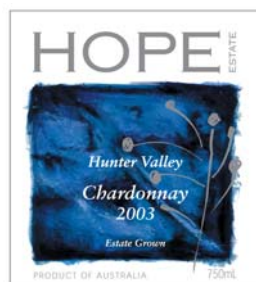


HOPE ESTATE



2003 Hope Estate Chardonnay

100% Estate Grown – 100% Family Owned

Hope Estate has 55 hectares of vines in the Broke/Fordwich region of the Hunter Valley.



Picked

Mid February, 2003



Bottled

January, 2004



Made

Grapes were picked from 10 blocks on the Estate, with each batch being made differently. A delicate mealy and creamy texture has been achieved through some whole bunch pressing and wild yeast fermentation. Ripe peach and tropical characters shine within a carefully constructed palate.



Oak

100 % French oak barriques support the fruit flavours and lend subtle sweet nutty oak integration.



Analysis

Alcohol 13.0 % pH 3.31 T/A 6.8 g/L Residual Sugar 3.4 g/L

Appearance

Pale straw with golden hue.

Aroma

Peach, pineapple and tropical fruits complemented by French vanillin oak

Palate

Rich depth of stone fruit flavours balanced with fresh citrus and rockmelon. The fruit integrates with the creamy oak flavours to achieve a complex and full mouthfeel with persistent flavours and a crisp refreshing finish.



Food Marriage

A versatile wine – with chicken or seafood.



Serve

10 – 12 °C.



Cellaring

Up to 5 years



Winemaker

James Campkin



Michael Hope's Notes

Our Chardonnay has been aged on lees, which has accentuated the buttery characters of the Chardonnay. Clean citrus provides a crisp finish to this barrel fermented wine.