














HOPE ESTATE



2004 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 2004		Bottled	January 2005
	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. All juice was barrel fermented.			
	Oak	100% French oak barriques support the fruit flavours and lend subtle sweet nutty oak integration. Lees ageing has accentuated the buttery malo characters.			
	Analysis	Alcohol 13%	pH 3.4	T/A 6.9 g/L	Residual Sugar 2.12g/L
	Appearance	Straw/pale yellow with green hue			
	Aroma	Ripe nectarine, peach and pineapple fruit characters with nutty, creamy butterscotch characters. The malo complexity is balanced by the citrus finish.			
	Palate	Rich depth of stonefruit flavours are balanced by the fresh citrus and melon. The fruit integrates with the creamy oak to achieve a complex and full mouthfeel with persistent flavours and a crisp refreshing finish.			
	Food Marriage	This full bodied chardonnay will complement both chicken and creamy pasta dishes while the crisp citrus finish makes a great accompaniment to seafood.			
	Serve	10 to 12°C.			
	Cellaring	Up to 5 years.			
	Winemaker	James Campkin			
	Michael Hope's Notes	Our 2004 chardonnay is another great example of my favourite - a complex, balanced yet fresh style. The French oak fermentation has added complexity without dulling the wine while the crisp citrus characters keeps the palate refreshed. This is what chardonnay is meant to taste like.			
