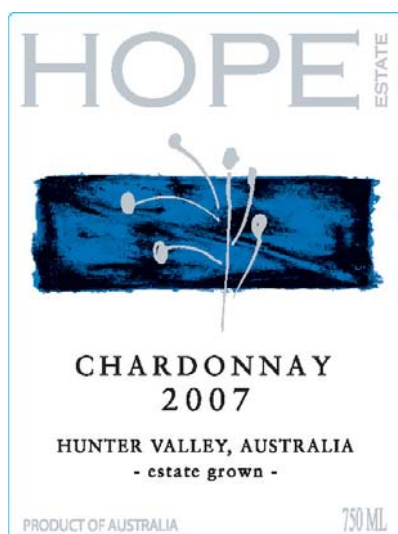


HOPE ESTATE



2007 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.

Hope Estate was founded by Michael Hope and his family in 1994.



Picked

Mid February 2007



Bottled

April 2008



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 3.38 T/A 6.5 g/L Residual Sugar 1.93 g/L



Appearance

Yellow, pale yellow with greenish tint



Aroma

Ripe nectarine, melon, peach and pineapple fruit characters with nutty, creamy butterscotch characters. The malo complexity is balanced by the flinty, 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 very long, 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 3 years.



Winemaker

James Campkin



Michael Hope's Notes

Our 2007 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.