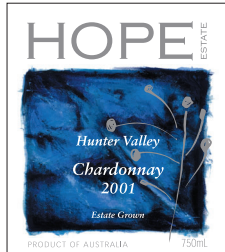














HOPE ESTATE



2001 Hope Estate Chardonnay

100% Estate Grown

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

 PICKED	Mid February 2001.	 BOTTLED	February 2002.	
 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 3.38	T/A 6.4 g/L	Residual Sugar 1.33
 APPEARANCE	Light golden with straw hues.			
 AROMA	Apricots and dried fruits.			
 PALATE	Stone fruit followed by a creamy caramel with a refreshing citrus and rockmelon finish.			
 FOOD MARRIAGE	A versatile wine - with chicken and seafood.			
 SERVE	10-12°C .			
 CELLARING	Up to 5 years.			
 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.			

