



LAKE'S FOLLY

2011 Chardonnay

Season	An excellent growing season; ideal vintage conditions provided an outstanding year.
Winemaking	100% Estate grown fruit, the grapes are hand-picked, and barrel fermented in new, one-year and two-year-old French oak; lees stirring. There is no secondary malolactic fermentation.
Technical	F.T SO ₂ – 45/110ppm pH / TA – 3.08 / 7.1g/L Alcohol – 14.0% V.A. – 0.35g/L RS – 1.8g/L
Tasting Notes	A fresh, vibrant fruit driven style displaying strong Lake's Folly terroir traits. White peach and a hint of lime with typical creamy mid-palate texture from yeast lees contact and barrel fermentation. As always its usual hallmark great length of flavour. This wine will live for twenty years.