



# Knights Bridge

2008  
WEST BLOCK  
CHARDONNAY  
KNIGHTS VALLEY

**WINEMAKER:**

Jeff Ames

**APPELLATION:**

Knights Valley

**VINEYARD:**

Knights Bridge

**AGE OF VINES:**

17 Years

**HARVEST DATE:**

September 26, 2008

**BOTTLING DATE:**

January 12, 2010

**RELEASE DATE:**

Spring, 2010

**CASES PRODUCED:**

200

**PRICE PER BOTTLE:**

\$65

Our Estate Chardonnay is planted on alluvial soils in the benchland of Knights Valley, supplementing the near perfect harvest weather for Chardonnay production. 2008 had a very cold frost in spring and a long dry summer, leading to lower yields of intense fruit.

**WINEMAKER'S TASTING NOTES:**

Shimmering light gold in color with a slight green hue, and a nose of sweet cream, spiced pear, and honeysuckle. The palate is wonderfully layered and rich, with papaya, quince and peaches. The finish is long and shows additional notes of citrus and sweet oak.

**WINEMAKING TECHNIQUES:**

The grapes were harvested at 26° brix, pressed cold at the winery. It was then allowed to settle for 24 hours in tank. The juice was transferred to 100% new Saury and Francoise Frere barrels to ferment. After fermentation the barrels were stirred every week for over a year. The wine is bottled un-fined and un-filtered.

**FOOD PAIRINGS:**

Enjoy this wine now through 2018 with oak plank grilled salmon with roasted Fuji pears, and a citrus beurre blanc sauce. This is a rich wine that can match well with a range of foods, from fish to game. Exploring 'non-typical' chardonnay pairings will lead to delightful surprises.

**BARRELS:** 100% New French Oak

**ALCOHOL:** 14.5%

**BLEND:** 100% Chardonnay

**ACIDITY:** 0.53g/100ml

**MALOLACTIC FERMENTATION:** 100%

**pH:** 3.80