



Camden Park Chardonnay Verdelho 2004
(South Eastern Australia)



About the winery

In order to achieve the best consistent quality year after year our winemakers work with several wineries in Australia to bring a style of wine that UK consumers enjoy. The wineries have to work within certain protocols that we lay down in order to achieve this quality including vineyard yields, time to process from vineyard to winery, fermentation temperature, oak maturation and the all important selection post harvest. All of these come together to produce fresh, ripe, vivacious styles of wine ready to satisfy the biggest and best requirements of Camden Park.

About the wine

Rich ripe fruit provide a bold and distinctive wine. The flavors are defined, by a carefully balanced structure and understated elegance. The result of a careful selection of fruit from healthy old vines, situated in some of South Eastern Australia's premium vineyard sites. Grapes are hand picked only when sugar, acidity, color and flavor, are at an optimum balance. The grapes were then cool fermented to retain maximum freshness; following fermentation the wines were stored on lees up until final filtration and bottling. This technique preserves freshness and also imparts body and richness into the finished wine.

Tasting note

This has ripe apple and peach aromas on the nose, which follow through onto a delectably creamy palate with notes of honeysuckle and apricot. There is perfect weight and balance leaving ones taste bud's feeling fresh and inspired.

Press / awards

Winery website

Technical information	Composition	85% Chardonnay 15% Verdelho
	Residual Sugar	1.2g/L
	Total Acid	6.15g/L
	Alcohol by vol.	12.5%
	Case size	6x75cl
	Bottle barcode	5060038880055
	Case barcode	15060038880052

