

THE WONDERLAND PROJECT

2012 THE WHITE QUEEN CHARDONNAY

TASTING NOTES :

THERE IS A BROAD, SILKY DENSITY TO THIS CHARDONNAY THAT UNDERSCORES RICH, UNCTUOUS NOTES OF WARM HONEY, ALMOND, NOUGAT, MARZIPAN, BURNT SUGAR, LEMON CREAM AND BRIOCHE. THOUGH THE PALATE IS FULL AND BROAD, IT IS NEITHER TOO HEAVY, NOR OVER RIPE, WITH ENOUGH ACIDITY TO ADD STRUCTURE AND DIMENSION, AND A LONG AND PERSISTENT FINISH. 1400 CASES PRODUCED. 13.2% ALC.

WINEMAKER NOTES :

GRAPES : CLONE 76 & ROBERT YOUNG

HARVEST METHOD : BY HAND IN SMALL BOXES, OF SELECTED VINE ROWS OVER 2 DAYS

HARVEST DATE : SEPTEMBER 10 AND OCTOBER 6TH

FERMENTATION PROCESS : NATIVE YEAST FERMENTATION IN STAINLESS STEEL

AGING : 8 MONTHS 1/3 NEW FRENCH OAK | 1/3 NEUTRAL FRENCH OAK | 1/3 STAINLESS STEEL

ALCOHOL : 13.2%

RESIDUAL SUGAR : 0.02MG

RELEASE DATE : JUNE 2013

