

Bancroft Bridge

Bancroft Bridge is the exciting, contemporary new label for a range of premium wines specifically designed for on-premise. Bancroft Bridge offers generously flavoured wines with good varietal definition, fine texture, structure and balance that are delicious with food.

Chardonnay, Riesling, Semillon Sauvignon Blanc, Semillon Chardonnay, Cabernet Merlot, Shiraz Cabernet, Sparkling



Chardonnay 2008

Region

Australia

Appearance

Pale Straw with green hues

Bouquet

Zesty lemon citrus and stone fruit is balanced with a hint of nutty oak

Palate

This fruit driven wine with crisp acid has been enhanced by lees stirring giving a great texture and balance to the mid palate. The subtle oak approach has given added structure to the wine without overpowering it leaving the citrus and stone fruit flavours to dominate.

Vintage Conditions

Drought conditions led to an earlier vintage than previous years. Dry weather and warm sunny days with low crop levels have created wines with great flavour intensity.

Winemaking

Warmer than usual January nights lead to some varieties reaching maturity earlier than previous years. Late '07 Rains & some showers in January ensured the fruit in good condition. With a cooler February than usual, varieties that had not reached maturity in January took longer than expected to ripen. Nearly all white varieties were finished harvesting before the end of February with overall quality being quite good. This wine was fermented over a two week period between 12°C and 14°C. Selected parcels were fermented with the inclusion of French oak.

Wine Analysis

Alc/Vol : 12.5% pH : 3.3 TA : 7.0 g/L

Cellaring

This wine is made for immediate consumption however can be cellared for up to 2 years.

Suggested Cuisine

A wonderful partner to spicy chicken or seafood dishes.

General Characteristics

●● Dry / Sweet ●●● Body

KEY	● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet
	● Light Bodied ●● Medium Bodied ●●● Full Bodied