

GEORGIANA 2007

The immensely popular Georgiana is a blend of chenin blanc, chardonnay, sauvignon blanc and semillon. Bright and refreshing, the blend combines sweet tropical fruit with cleansing citrus to create the perfect summer white.

Tasting note

- Appearance:** Pale straw with green hues.
- Nose:** Brimming with fresh tropical fruits of lychee, passionfruit and pineapple with citrus peel and hints of spice.
- Palate:** A wine displaying full flavoured bright and vibrant fruits of lemons, white melons and passionfruit. The flavours are long and clean. The wine is soft with lingering fruit and finishes fresh and juicy.
- Food pairing:** Thai green salad with char-grilled tiger prawns.
- Cellaring:** Drink young and fresh.

Technical note

- Vineyard:** The fruit is predominantly sourced from our own Chapman Brook Vineyard as well as Estate owned vineyards and contract growers in the Margaret River region. Vines grow in a range of different soil types, sandy loams being the most common. Various canopy management methods are used, with the objective being to maximise sunlight into the fruiting zone, therefore enhancing fruit flavour development, the most important requirement for aromatic white wines.
- The season:** 2007 was one of the earliest recorded vintages in Margaret River. The season was marked by a warm dry growing season. Crop levels were down on expectations by up to 25% for both semillon and sauvignon blanc (which was worst affected). The season produced full flavoured, concentrated white wines with great aromatic intensity and lively fresh palates.
- Blend:** 33% chenin blanc, 29% chardonnay, 21% sauvignon blanc, 15% semillon and 2% viognier.
- Winemaking:** The philosophy behind Georgiana is one of freshness and vibrancy with our methods tailored to maximise the fruit flavours characteristic of our Margaret River vineyards. Fruit is machine harvested at night to take advantage of the cooler night time temperatures. The clear juice is racked off gross lees and fermented to dryness in stainless steel tanks. Bottling took place in June 2007.
- Analysis:** 13% alcohol, 6.56 g/l total acidity, 3.32 pH.
- Closure:** Screwcap.
- Market:** Domestic.