

STEFANI ESTATE



2004 YARRA VALLEY CHARDONNAY

THE VIEW

Tasting Notes

This wine displays a straw colour with a hint of green.

It exhibits citrus characters, particularly grapefruit,
white stone fruit and roasted kernels.

The palate is both delicate and complex due to its lees
and spicy oak influences.
The wine has a long finish.

Winemaking Notes

This wine was produced entirely from fruit grown at our
estate vineyard at Long Gully in Healesville.

The fruit was handpicked on March 28, pressed and cold
settled for 48 hours. It was then racked, inoculated and when
actively fermenting was transferred into French oak barriques.
It completed its alcoholic and malo-lactic fermentations and was
matured for 12 months in cask. The wine was matured on lees
with periodic stirring and was lightly fined and filtered.

74 Cases produced

Bottled October 2005

Recommended retail price \$54