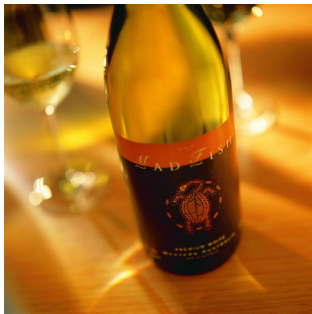
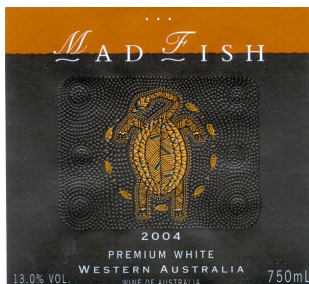


MAD FISH

2004 MadFish Premium White

Varieties
Chardonnay

Region
South Western
Australia



Technical Notes The 2004 growing season was an exceptional year for Chardonnay. The fruit experienced a long cool summer allowing for a slow even ripening and the maximum development of flavour profiles. The warmer, sunnier autumn allowed the fruit to fully ripen, disease free and be picked at their optimal ripeness.

The fruit for this wine was sourced exclusively from the cooler regions of the lower South West of Western Australia where Chardonnay develops a spectrum of flavours from the leaner citrus end to the fuller peach and melon characters.

This unwooded wine was fermented in stainless steel tanks to allow the complex fruit characters to dominate the palate. Low fermentation temperatures linked with a non-oxidative regime and early bottling has preserved the fruit flavours and characters of the cool climate Chardonnay used to make this wine.

Tasting Notes This wine is pale straw in appearance with tinges of green. With a combination of riper white peach, melon aromas, finer grapefruit and citrus characters the nose exhibits a wonderful aromatic drive bursting with fruity esters. The palate displays complexity with layers of fruit flavours balanced against the leaner, elegant citrus flavours. The finish is generous and long with a clean acid thrust.

Cellaring This wine can be enjoyed immediately but the fine acid structure and balance will reward those who can resist temptation. Cellar this wine for up to three years.



MADFISH WINES

Margaret River and Denmark, Western Australia

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