

Jamiesons Run



LIMESTONE COAST CHARDONNAY 2004

The original Jamiesons Run was a remote outback sheep station owned by the Jamieson Brothers in the mid 1800's. Our winery, based in the heart of the famous Coonawarra region was named Jamiesons Run as a tribute to our pioneering past. Since the early 1950's we have been crafting wine from Coonawarra fruit and have always been at the forefront of vineyard development and fine winemaking.

The 2004 Chardonnay is a vibrant wine with a subtle hint of green. Integrated oak characters give complexity to the aromas of peach, melon and tropical fruit. This Chardonnay displays rich fruit flavours on the palate with well-balanced acidity.

VITICULTURE

The fruit for this wine was sourced from premium vineyards in the Limestone Coast area of South Australia. One of Australia's leading wine producing areas, the Limestone Coast is located in the south-east of South Australia.

VINIFICATION

Various fermentation techniques were used on individual parcels of fruit to build complexity into the wine. Some parcels were barrel fermented, others fermented on solids and a portion underwent malolactic fermentation. Many of the barrel-fermented parcels were matured in oak on lees until final blending.

CELLARING

Enjoy now or over the next 2-3 years.

SUGGESTED FOOD

Serve with yabbies in dill sauce, grilled fish with herb butter or coconut milk fish curry.

TECHNICAL ANALYSIS

pH: 3.31

Acidity: 6.6 g/L

Alcohol: 13.5%

Harvest Date: March 2004



DEPENDABLE CHARACTER