

# CONSTITUTION ROAD CHARDONNAY

Grapes were hand harvested at 24.8°B from a selected premium vineyard. At the Cellar grapes were soft crushed and sent to the Elite press where only the free-run juice was used. Juice was partially settled for 12 hours after which it was racked off the heavy lees and taken to new and 2nd fill French oak barrels. Fermentation took place in barrel after which the wine was left on the primary lees for maturation in barrel. During this period the lees was stirred up monthly to impart a full and creamy mouth feel. The wine was racked after 10 months of maturation and blended for bottling.

**Winemaker's comment:** Rich interlaced aromas of citrus, buttered toast, marmalade and vanilla are prominent on the nose. Zesty acidity cuts the creamy texture on the palate followed by layers of citrus, pear and butterscotch that lingers on the finish.

VINTAGE: \_\_\_\_\_

Composition \_\_\_\_\_  
Farm \_\_\_\_\_  
Region \_\_\_\_\_  
Winemaker \_\_\_\_\_  
Viticulturist \_\_\_\_\_

Soil Type \_\_\_\_\_  
Trellising \_\_\_\_\_  
Row direction \_\_\_\_\_  
Harvest method \_\_\_\_\_  
Yield \_\_\_\_\_

Watermanagement \_\_\_\_\_  
Vinification \_\_\_\_\_  
Barrel Maturation \_\_\_\_\_

Alcohol \_\_\_\_\_  
Ph \_\_\_\_\_  
Total Acidity \_\_\_\_\_  
Residual Sugar \_\_\_\_\_

Cellaring Potential \_\_\_\_\_  
Serving Temp. \_\_\_\_\_  
Allergens \_\_\_\_\_

CERTIFICATIONS:



Robertson Winery Number One Constitution Road 750ml

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