



CEDARCREEK
ESTATE WINERY



Our Wine is Our Word



2007 Platinum Reserve Chardonnay

CSPC 607218

UPC 778913 067044

TECHNICAL INFORMATION

HARVEST DATES:

September 23 to
October 15, 2007

FERMENTATION:

100% French oak
partial malolactic
fermentation

BOTTLING DATE:

September 25, 2008

RELEASE DATE:

March 1, 2009

CASES PRODUCED:

770

ALCOHOL:

13.9%

TOTAL ACID:

5.9 g/l

RESIDUAL SUGAR:

1.0 g/l

PH:

3.32

As with all our Platinum Reserve wines, nothing but the very best grapes that come in our cellar door will be destined for Platinum. Only in those years that the fruit is exceptional, will a Platinum Reserve wine be made. It is this 'pursuit of perfection' that makes for a truly remarkable wine. All our winemaking decisions get the same attention to detail as Platinum Chardonnay does. And the results show in every bottle. On that, you have our word.

WINEMAKER'S NOTES

Produced from specific blocks of low-yielding Chardonnay clones picked at full maturity and selected for flavour concentration. These grapes were harvested from Great Ranch as well as from the Mauz Vineyard in Osoyoos. Fermented in new French oak (67%) and one and two year old French oak. Aged sur lie for 11 months before bottling.

TASTING NOTES

An intense yet elegant nose of golden apple, pear, citrus, tropical fruits and vanilla backed by a subtle hazelnut toastiness. The mouth feel is well balanced and rich with a smooth, creamy texture on the palate.

CULINARY NOTES

Pairs well with fresh crab, lobster and wild salmon, halibut and seafood stews. Rich, cream sauced pasta and Caesar salad work well also.

NOTES: