

## **Genders 2008 McLaren Vale Chardonnay**

The style of this wine is lighter and more delicate than many Australian chardonnays.

This wine is 12% alcohol, as opposed to the more usual 13 to 14%. The oak treatment is light, using large French oak for the greater part of the blend, with the inclusion of some wine which was fermented very cold, at the stress limit for wine yeast.

The colour is pale gold, with cool aromas of scotch finger biscuits, slightly underripe melon and very ripe lemon, quince flowers and golden delicious apple.

The palate has flavours of ripe Pink Lady apples and beurre blanc sauce which provide a certain sweet-savoury complexity with lovely length.

The final note is a mouthfilling, user friendly freshness.

Food matches which would be marvelous are: asparagus soup, traditional Alsatian onion tart, shellfish-especially crab, scallops in the shell or fresh oysters, goat curd in first olive oil, chicken in white wine, many of the milder Chinese dishes, tapas such as artichoke hearts and green olives and many dishes of lighter persuasion.