

# STAMP CHARDONNAY SEMILLON 2008

## Winemaker's Notes

Stamp is one of Hardys' most recognised wine ranges. Released in 1988, the unique labeling features original Australian postage stamps which date back to 1937.

Hardys Stamp realises Thomas Hardy's vision of creating vibrant wines reflective of the Australian style and enjoyed around the world.

# **Tasting Notes**

# Wine Style

Sweet 1 2 3 4 5 Dry Light 1 2 3 4 5 Full bodied

#### Colour

Medium golden straw in colour with a hint of green tint.

#### Bouquet

Lifted, fresh lime and tropical fruit aromas, with white peach notes from the Chardonnay and a touch of creamy citrus from the Semillon.

#### Palate

Flavours of tropical fruits, white peach and citrus. The delicate oak influence gives palate weight with timely lees stirring adding a creamy texture to the wine with a subtle acid finish.

### Food

Chicken, pasta and Asian dishes.

Bottling Date August 2008

Alcohol 13.0 – 13.5%

Acidity 5.5 – 7.5 g/L

pH 3.0 - 3.4 Winemaker Paul Lapsley

Region

South Eastern Australia

Grape Variety Chardonnay 60% Semillon 40% Fermentation Stainless steel

Cellaring Early consumption

Maturation

Stainless steel with light oak influence

