

TASTING NOTES

GOATY HILL WINES

GOATY HILL CHARDONNAY 2008

As the vineyard has now reached its full potential, partners in Goaty Hill Wines decided to launch a wine label that encapsulated their passion for quality and enjoyment of fine Tasmanian wine. In considering a name for their label, partners turned to their vineyard for inspiration. A notable landmark on the property includes a steep and rocky hill that offers panoramic views of the region; a journey to the top is well worth the effort. This hill is locally known as Goaty Hill.

Winemakers Comments

This year our Chardonnay was distinguished by small golden berries in an open bunch structure. With a warmer year these berries showed signs of being “sun-tanned” contributing to deeper colour tones than previously noted in our Chardonnay’s. This wine has been stirred on it’s lees, ie not undergone malo-lactic fermentation.

Vintage Condition

This year was a warm and temperate year, which made for ideal ripening conditions. The vintage made for very upfront fruit flavours complimented with a long acid finish.

Appearance

Deep clear straw.

Bouquet

Complimented by the oak profile is stone fruit character ie nectarine & peach. Some complex barrel fermentation qualities ie nutty, bread-like notes add depth.

Palate

The stone fruit characters evident on the nose have followed through to the palate. A well rounded creamy mouth-feel, with tight racy acidity will give this wine great aging potential. A great example of ultra cool climate Tasmanian Chardonnay.



Vintage Information

Production	550 cases
Vintage	2008
Region	Tamar Valley, TAS
Winemaker	Francine Austin
Harvested	8 th April 2008
Treatment	10mths French Oak
Alc/Vol	12.6%
Total Acid	6.60 g/L
pH	3.03

Accolades

Bronze-Royal Melbourne Wine Show
Bronze-Royal Hobart Wine Show