



Lindemans

Cawarra Semillon Chardonnay 2005

The Lindemans Cawarra Range is a tribute to the vision of Dr Henry J Lindeman, who in 1843, purchased a property in the Hunter Valley named 'Cawarra' (an Aboriginal word meaning 'beside running water') and planted his first vines.

The Lindemans Cawarra wines are made with the idea of creating wines that offer fresh, easily enjoyable flavours at a price that offers incredible value for money.

The skill and diverse resources of the Lindemans winemaking team has allowed them to source fruit of a quality rarely seen in a wine of this style. By focusing on this fruit and limiting the use of oak, they have been able to create a range of wines that are immediately appealing, consistent and offer maximum satisfaction.

Regional Source

South Eastern Australia.

Vintage Conditions

The 2005 vintage was of consistent good quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.

Grape Variety

Semillon, Chardonnay

Maturation

Portions of this wine were matured in a mixture of French and American Oak.

Winemaker Comments: Marie Clay



Colour

Pale straw with lime highlights.



Nose

Citrus and stonefruit aromas combine with a touch of honey and soft spice.



Palate

A supple, medium bodied palate combining stonefruit and citrus flavours against a subtle vanillin backbone. Smooth and elegant with a refreshing, crisp finish.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

31 Jan 2006

Peak Drinking

Now - 2007

Food Matches

Ideally suited to Aperitif, Chicken, Salad

