



# LINDEMAN'S

FOUNDED BY DR HENRY LINDEMAN IN 1843

## Cawarra Semillon Chardonnay 2014

The Lindeman's Cawarra Range is a tribute to the vision of Dr Henry 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 Lindeman's 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 Lindeman's 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've been able to create a range of wines that are immediately appealing, consistent and offer maximum satisfaction.

This Cawarra Semillon Chardonnay is medium bodied wine with a fresh crisp finish – the Semillon has aromas of citrus, lime, lemon and quince whilst the Chardonnay has aromas of fruit salad, peach, fig and rockmelon.

### Winemaker Comments **Wayne Falkenberg**

**Vintage Conditions:** A mild winter led to a warm and dry growing season with early bud burst. It was relatively cool leading into vintage, which commenced early as a result of normal crop levels and continuing dry conditions. In mid-January, the season remained dry and relatively hot with temperatures in the mid-40°Cs, which continued until mid-February. Healthy leaf canopies prevented the fruit from being affected by the sun, but the warm conditions accelerated ripening. Rain came in mid-February, which delayed grape harvesting and processing by about two weeks and was accompanied by cooler weather. Despite the delay, 2014 proved ultimately to be another good vintage.

**Grape Variety:** Semillon and Chardonnay

**Maturation:** Stainless steel

**Colour:** Straw coloured

**Nose:** The Semillon has aromas of citrus, lime, lemon and quince. The Chardonnay has aromas of fruit salad, peach, fig and rockmelon

**Palate:** Medium bodied with a fresh, crisp finish

**Vineyard Region:** South Eastern Australia

**Harvest Date:** January to February 2014

**Wine Analysis:** Alc/Vol: 12%,  
Acidity: 6.2/L, pH: 3.35

**Bottling Date:** October 2014

**Peak Drinking:** Best enjoyed young & fresh

**Food Match:** Enjoy with seafood chicken and antipasto

