

[yellow tail][®] Reserve

“These are the wines we love to make. Crisp, vibrant whites that jump out from the glass”

– John Casella

CHARDONNAY



Nature is full of surprises. Every vineyard seems to have that special patch where grapes grow with just a bit more flavour.

The [yellow tail] Reserve range is crafted from grapes picked in the finest vineyards across Australia.

Made by family-owned Casella Wines, the [yellow tail] Reserve range is designed to be a premium fruit driven style with softness and drinkability. The fruit is predominately from Australia's premium cool climate regions and demonstrates elegance, balance, finesse and length of flavour.

Great wine begins with the best grapes for [yellow tail] Reserve. You can taste the difference.

Vintage	2010
Variety	Chardonnay
Vineyard Region	South Eastern Australia
Winemaker Comments	This wine is a complex blend of premium fruit that has been expertly crafted to display vibrant and fresh tropical fruit and citrus notes that are further enhanced by oak treatment, adding a touch of vanilla on the nose and palate. This full-bodied white wine is well-structured, with a slightly creamy mouth-feel followed by a fresh and crisp finish.
Vintage Conditions	A mix of average and above-average rainfall in winter helped to develop good soil moisture and healthy vine canopies for the growing season. South Australian regions such as Padthaway and Adelaide Hills experienced an extended heat-wave in January though fruit remained unscathed and milder temperatures later in summer helped to slow the ripening period. These regions produced excellent quality fruit in 2010.
Maturation	Drink now, or cellar for up to four years.
Wine Analysis	Alc/Vol: 12.9% Acidity: 5.78 pH: 3.38
Flavour Notes	Fresh citrus with good oak balance, adding subtle notes of vanilla. A full bodied and approachable style with well-rounded structure and clean acidity.

