

# Sam Miranda

## KING VALLEY



### **2012 Botrytis Liqueur Chardonnay**

The Sam Miranda Signature Range of wines represent the best fruit from the King Valley each vintage

### **Viticulture**

Sourced from our Estate vineyard at Myrrhee a sub branch of the King Valley at an altitude of 450m above sea level.

### **Winemaking**

Hand picked in late May at 32 degrees Baume from our Myrrhee vineyard this botrytis infected Chardonnay was barrel fermented until fermentation ceased naturally at around 6 degrees Baume before being fortified back to 17 degrees Baume the wine then returned to barrel where it has been ageing for 5 years prior to a small parcel being drawn out for bottling of this Limited Release Botrytis Liqueur Chardonnay.

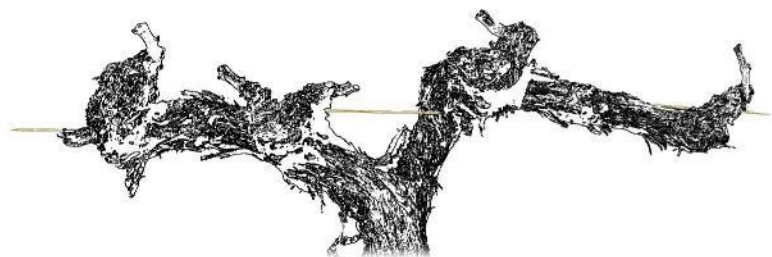
### **Wine Analysis**

Alcohol 17.0%

### **Tasting note**

This is our first Botrytis Liqueur Chardonnay made under the Sam Miranda Signature label. This wine will form the base of our solera for future fortified wine releases.

Displaying marmalade characteristics on the front palate, clean acid makes this wine not cloying like many Australian dessert style wines. The wine finishes with a long warming finish.



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