

# CHALKERS CROSSING



## 2007 Tumbarumba Chardonnay

As always, there were Chalkers Crossing wines knocking on every door, including some beautiful prior vintages. Sommeliers take note; this is a serious producer.

James Halliday's 2005 Top 100  
The Weekend Australian, 19th November 2005

### *Tasting Notes and Technical Information*

Colour:	Pale yellow with green tints
Nose:	Citrus and nectarine aromas
Palate:	Citrus and mineral flavours. The palate is elegant, fine, long and intense with almost invisible vanilla oak characters on the finish
Style:	100% fermentation in French oak barriques with 30% new oak barriques then maturation for 14 months
Serve with:	Seafood, white meat and cheeses
Best drinking:	Now to 2017
Closure:	Screw cap