

# WILD OATS



## 2008 Chardonnay

Varietals: 100% Chardonnay  
Region: Mudgee

Wild Oats, the yacht, is the Oatley's interpretation of innovation, outstanding performance and ultimately, success. With Wild Oats, the wines, we are aiming for a similar result – exciting, great value wines that over deliver.

Mudgee is home to some of the oldest chardonnay vines in Australia and has a long history of producing outstanding, award-winning wines from this most popular white varietal. Wild Oats is a contemporary take on the style, where oak supports rather than dominates the well-defined fruit character.

Wild Oats Chardonnay is crafted in a modern style – full bodied yet crisp, with lifted citrus and melon flavours.

### Winemaking notes:

A variety of winemaking regimes were employed to produce a complex yet fruit driven style. The fruit was grown on Oatley family vineyards – primarily Woodbrook and Woolloomooloo in Mudgee with a small portion from Pemberton (WA). Half of the blend was fermented in stainless steel with the balance barrel fermented in a combination of new and older French oak. One-third of the blend underwent a secondary malolactic fermentation.

### Vital Statistics:

Alc/vol: 12.5%  
RS: 1.0 g/L  
pH: 3.42  
TA: 6.25g/L  
Closure: Stelvin Lux screw cap

ROBERT OATLEY  
VINEYARDS