

FEATURED WINES

2008 TLC Limestone Coast, Australia Chardonnay

Exquisite Chardonnay can be made when the grapes are grown in a favorable climate.

Australia's Limestone Coast is such a locale — particularly the area that is home to the vineyards of TLC. The vines are planted on a hidden limestone ridge that rises between 60 and 80 feet above the plain. The soils are thin and well drained, a factor that helps pack the berries with flavor.

The 2008 TLC Chardonnay was crafted from grapes that were picked at the peak of ripeness — just before the birds swooped in to pluck them — and aged in stainless steel tanks to emphasize their varietal character. The result is a true expression of the best that these very special vineyards have to offer.

"The wine is a stunning example of the soaring heights that can be reached by Chardonnay when it's planted on the low ridges of the Limestone Coast," says vintner Damian Grindley with obvious pride. A little TLC in the cellar didn't hurt, either.

TASTING NOTES

Grape Composition:

100% Chardonnay

Aging Vessels:

Stainless Steel Tanks

Grape Source:

Limestone Coast
Region of Australia

When to Drink:

Now Through 2012

Aromas and Flavors:

Green Apple, Tangerine,
Cantaloupe, Citrus and
a Mild Toast Note

Our Tasting Panel Score:

91 Points

This pure expression of Limestone Coast Chardonnay shows off notes of green apple, tangerine, cantaloupe, citrus and toast.

FOOD PAIRING SUGGESTIONS: veal Picata, or fish-n-chips.

WINE RE-ORDER #: 17816

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