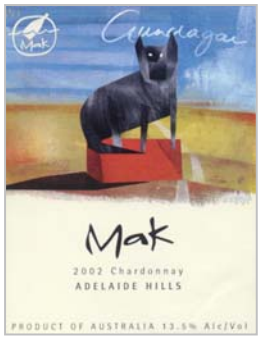
2003 MAK CHARDONNAY

Region
Adelaide Hills, South Australia

Variety
100% Chardonnay

Technical Analysis
13.7 % alc/vol; 3.26 pH



Tasting Notes

The color of the wine is pale straw with brilliant green hues. Loads of citrus and green melon characters dominate the fresh bouquet and a clean, crisp, green apple character complement the soft, well-rounded palate.

Ideal to drink now with any seafood and white meat dishes and will improve with short term cellaring.

Background

Like the recounting of local Australian bushlore Mak wines embody the 'core of regional Australia', promoting and championing the unique characters of Australia's wine districts. Mak is not constrained to any one area but instead seeks to produce wines that are 'best of type', utilizing varieties that are recognized as the most suited to a particular area. The name Mak is derived from shortening the proprietor's surname 'McDonald' to 'Mak', a typical Australian trait.

About the label

"On the Road to Gundagai" is a fascinating piece of Australian bush lore that personifies the Aussie battler, and the pioneering spirit. Transporting badly needed supplies, drovers were required to cross several treacherous rivers, including Five Mile Creek near Gundagai. As legend goes, Bullocky Bill the stoic but somewhat unlucky drover became bogged at Five Mile Creek. The yoke of his bullock team broke and on top of that, the dog shat on his tuckerbox (food and supplies case). Later interpretations of the legend had the drover's faithful mutt guarding the tuckerbox, while his master went for help.

Tasting Notes:

For further information contact Rob McDonald
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