

# Dyson Wines GRANDE PRIVILÈGE RÉSERVE

Established 1977

## CHARDONNAY

*Dad will be pleased!  
it's a Dyson...*



The fruit for the Dyson Chardonnay is grown on our Maslin Beach vineyard in the McLaren Vale Wine Region, 2.5 kms from the coast on South Australia's Fleurieu Peninsula.

Our Chardonnay is dry grown; the vines rely totally on natural rainfall to grow their remarkable grapes for us. These conditions, along with the unique maritime climate, produce big, rich, robust Chardonnay, with strong green/gold colours synonymous with Dyson Wines.

Our Chardonnay grapes are hand picked at optimum sugar levels for richness and ripeness, then cooled overnight to 10 degrees centigrade before crushing and basket pressing, to protect and enhance the unique flavours.

The juice is cold settled and then fermented very slowly in French oak barriques. This practice is carried out every vintage to develop the complex flavours our Chardonnays are known for.

Whilst the young wines are maturing on yeast lees in the barrel, a malolactic fermentation is introduced and the wine undergoes fermentation during this period. This in turn creates rich, subtle complex flavours, which oak aged Chardonnays should feature.

After the Chardonnay is matured in French oak barriques, it is bottled at the winery, and then bottle-aged in cool temperature controlled cellars before release.

Dyson dry grown Chardonnays are subtle wines with rich complex flavours that show a fine varietal nose.

Well developed palate with traces of honey, rich marmalade and lime flavours integrated with the fine French oak to produce a rich, fine textures on the palate.

The fine acid structure of the wine allows Dyson Chardonnay to continue to mature and age gracefully.



*Nature Does it best...*

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