

# CAMERON HUGHES Lot 97 Chardonnay

*Western Australia*

**Vintage:** 2004

**Appellation:** Western Australia

**Grape:** Chardonnay

**Production:** 1,800 cases

**Alcohol:** 13.9%

**Taste:** Baked apple pie on the nose with notes of yeast and smoky gunflint. Have you ever heard of botrytis? Clearly some of the clusters had botrytis and it shows adding additional sweetness and complexity to the nose. Carmel crust, apricot and toasty oak round out the mid-palate. Fantastic acidity and overall structure with, again, perfectly integrated oak — clearly, as with Lot 92, these lots come from a slightly warmer climate.

**Cameron Confidential:** Having fallen in love with Margaret River Chardonnay during our last trip to Australia, I started to poke around the region and see who might want to make some wine for us. One lead in particular lead us to an American owned grower group that, while they hadn't any grapes or wine to sell, they did have an ultra-premium concept project of pricey chardonnay that hadn't gotten much retail support — it was bottled in shiners, would we take it off their hands? We were a bit skeptical of 2004 chardonnays but what the heck, we'll try anything.

Glad we did — we were blown away at how these wines had held up, fresh and bright and drinking beautifully. If you have ever had Cullen Chardonnay then you will know what these wines aspire to: low yielding vines from the best blocks, carefully harvested and hand sorted before gentle crushing. Only free run juice went into the 50% new, 50% used top quality French oak for fermentation. The wines were aged 18 months in barrel and then only the best barrels chosen for the final blend.

**Sign up for our email newsletter at [www.chwine.com](http://www.chwine.com) to be notified of upcoming releases.**



CAMERON HUGHES WINE  
[www.chwine.com](http://www.chwine.com)



***“We were blown away at how these wines had held up, fresh and bright and drinking beautifully.”***