

**CHARDONNAY BUNNAMAGOO ESTATE MOUNT LAWSON
MUDGE 2009 13,5%**

www.bunnamagoowines.com.au

VISUAL ANALYSIS: limpid, straw yellow with greenish reflexes and quite flowing.

OLFACTORY ANALYSIS: caramelized banana, vanilla, ripe yellow apple, wisteria and jasmine.

GUSTATIVE ANALYSIS: there is a good structure, a normal salivation, a pleasant softness and a charming final wood flavoured. The gustative aromatic persistence is about 3/4 seconds. A well balanced wine.

WINE-FOOD COMBINATION: Thai coconut and cream bean fish curry

- The flavours of the recipe are neutralizing the interesting olfactory bouquet of the wine
- The succulence of the sauce is counterbalancing the alcoholic sensation of the wine
- The spice of the fish is getting along with the softness of the wine
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

PRICE-QUALITY RELATION: good *approximately 10,00 AUD*

Contains 8.0 Standard Drinks

Preservatives (220) added

Contains no allergens