

# CHARDONNAY TUMBARUMBA LOCK & KEY SINGLE VINEYARD 2009 12,5%

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

**OLFACTORY ANALYSIS:** lemon, banana, almond, grass and wild flowers.

**GUSTATIVE ANALYSIS:** there is a normal structure, a good salivation, the softness is not too much detectable and the final is lemon flavoured with a little bitter aftertaste. The gustative aromatic persistence is about 3/4 seconds.

**WINE-FOOD COMBINATION:** Stir fry satay chicken

- The sweet tendency of the chicken is counterweighing the bitter aftertaste
- The fatness of the sauce is counterbalancing the salivation of the wine
- The sweet tendency of the vegetables is compensating the bitterish final 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 12,00 AUD*

Contains 8.0 Standard Drinks

Preservatives (220) added