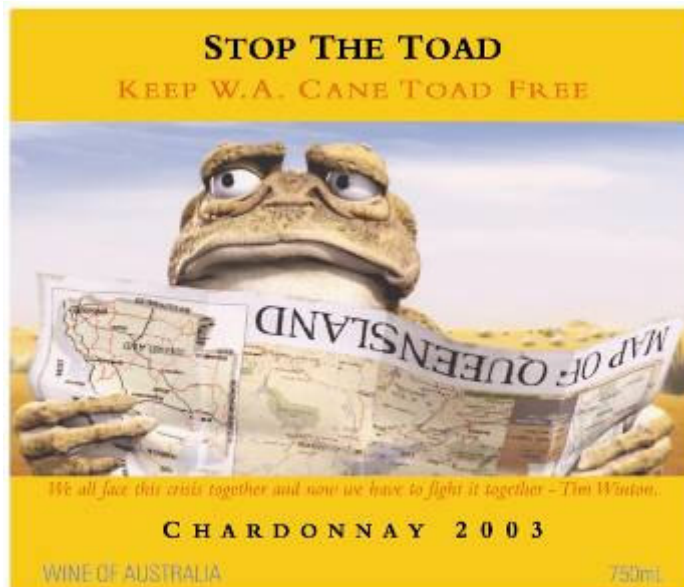


# Tasting Notes

## Stop the Toad Chardonnay 2003



Barwick Estates is proud to be supporting the Stop the Toad Foundation in their fight against the inexorable spread of the cane toads westward into WA.

With large areas of wetlands on our Margaret River winery & vineyard, we are well aware of the impact such an invasion could have on the natural habitat & fauna on our property. We are delighted to have the opportunity to support such a worthwhile cause and will give a donation to the *Stop the Toad Foundation* for every bottle of wine sold.

### COLOUR

Clear light straw.

### NOSE

Intense melon and subtle stone fruit with a faint hint of cashew and cream.

### PALATE

This wine has a tight and well-focused structure with crisp acid, lingering flavour and a subtle hint of oak. A true varietal wine with grapefruit, pear and peach characters.

BRAND	<b>STOP THE TOAD</b>
VARIETY	<b>CHARDONNAY</b>
VINTAGE	<b>2003</b>
APELLATION	<b>Pemberton</b>
TA	<b>5.6</b>
PH	<b>3.3</b>
ALCOHOL	<b>13.0%</b>
RS	<b>Dry</b>
MEDALS & AWARDS	<b>BRONZE</b> – Qantas Wine Show (WA) 2004 <b>BRONZE</b> – Blackwood Valley Wine Show 2004 <b>84/100</b> rating by Ray Jordan