

2006 Chardonnay

Appearance

Pale straw with vibrant green tints.

Bouquet

Lifted lime, citrus blossom and lemongrass aromas with subtle nutty oak undertones to the fruit driven bouquet.

Palate

Soft rich palate shows white peach and honeydew melon flavours, framed with a generous creamy texture from barrel fermentation and maturation on yeast lees. The balanced integrated oak coupled with crisp acidity gives zing, persistence and length to the wine.

Winemaking

Parcels of Chardonnay were harvested from between 12.8o Baumé and 13.4o Baumé. A portion of the juice (approximately 60%) was fermented in new and one year old French oak barrels with a moderate proportion of this as indigenous wild yeast fermentation to achieve greater complexity. The barrel fermented portion was matured in oak on yeast lees for 8 months to create a rich creamy palate. The remainder of the blend was fermented in stainless steel tanks at moderate temperatures to retain maximum fruit character. After blending, the wine was returned to oak barrels to harmonise the flavours and structure prior to bottling.

Alc.ohol

13% by vol.

Ageing potential

The Chardonnay is wonderful on release and also benefits from bottle maturation. We would expect the wine to be at its very best from 2007 to 2009

Awards

Silver Medal, Royal Adelaide Wine Show 2007
Bronze Medal, Japan Wine Challenge 2007

Viticulture

Nick Wiltshire

Winemakers

Chris Dix & Scott Zrna

