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TASTING NOTES

Chardonnay 2006

- Summary:** An elegant and beautifully balanced Chardonnay with nectarine and melon fruit complemented by spicy French oak. It has a creamy texture and a lingering finish. A full flavoured wine that will reward cellaring.
- Details:** Pale lemon/gold in colour, this wine has lush aromas of nectarine, peach stone, and vanilla. In the mouth the stone fruit are joined by melon, cashew, and a hint of dried orange rind. All of this is perfectly balanced by the spicy vanilla of high quality French oak. It has a soft fleshy mouthfeel and a creamy texture, making it a luxuriant drink.
- Food Match:** Free-range roasted Tarragon Chicken.

Origin: Sunbury, Victoria,

Blend 100% Chardonnay

Viticulture: Vines planted in 1997 and 1999. All VSP trained. Handpicked yields.

Vintage: A warm dry spring ensuring good vine and berry development led to a warm summer and an early ripening of the fruit. This resulted in grapes with excellent flavour development and good acid balance.

Winemaking: After crushing and pressing, clear settled juices completed fermentation in French oak barriques. Matured in barrel on lees for 8 months.

Bottled: January 2007

Alcohol: 14.1%

Milk products used to produce this wine and traces may remain. Contains sulphites

Ageing Potential: Enjoy now, or cellar for 3-5 years