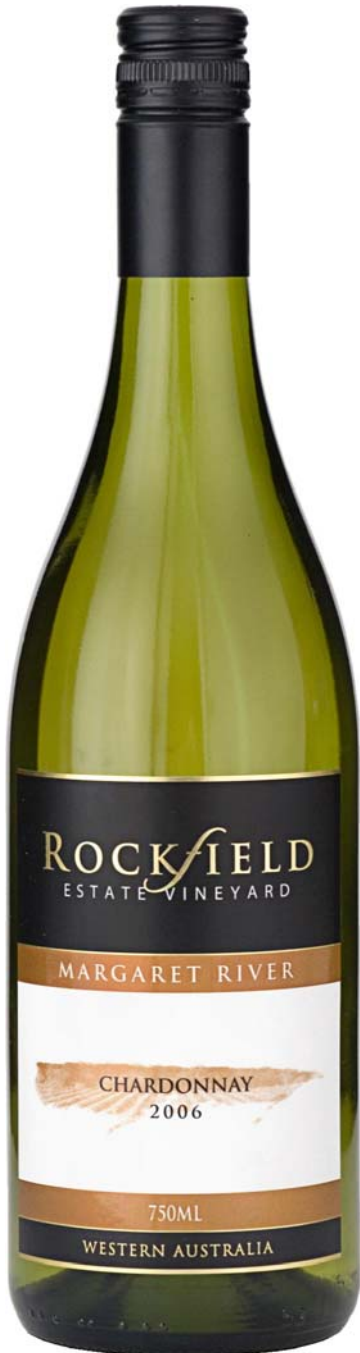




Margaret River Western Australia



2006 Chardonnay

Alc/Vol: 13% **pH:** 3.4 **TA:** 6.3gm/L

Residual Sugar: Dry

Winemaking:

Fruit was selected over our 3 Chardonnay clones to develop this classic, rich Chablis style Chardonnay. The fruit was fermented using select yeasts in both stainless steel and seasoned barrels. The barrel portions underwent short malolactic fermentation, resulting in a final blend with incredible texture and fruit weight.

Tasting Note:

This classic unoaked Margaret River Chardonnay exhibits melon, stone fruit and apricot nectar on the nose and palate, with a mineral character adding extra depth and class to the wine.

Food:

Enjoy with Japanese, Thai and Italian cuisine, summer salads, and grilled shellfish.

Awards:

Bronze Medal

2006 Rutherglen Wine Show