

2006 Unoaked Chardonnay

Date Bottled: 20th November 2006

Quantity Bottled: 900 cases

VITICULTURE

Grape Variety & Clone: Chardonnay clones 1, 6 & 15

Training and Trellis: Vertical Shoot Position (VSP)

Soils: Parkburn 10-15 cm loam over river gravel
Gibbston 40cm loam over alluvial gravels

Vineyard Location: Parkburn and Gibbston Valley Back Road

Climate Comment: Very early spring and warm to hot summer.

Vintage Climate: Early and hot.

Harvest Date: Parkburn 17th – 25th March 2006
Gibbston 18th April 2006

Viticulturist Comment: The very early spring and warm to hot summer resulted in high yields with big berries and vigorous canopy growth.

WINEMAKING

Winemaker: Malcolm Francis

Fermentation: Long cool fermentation in 100% stainless steel for both batches of fruit, followed by a very long malo-lactic fermentation with extended lees contact.

Alcohol: 14.5 %

Titrateable Acidity: 7.3g/L

Residual Sugar: <1.0 g/L

PH level: 3.45

Vintage Comment: The very large berries of our Chardonnay clones this year resulted in a very delicate level of fruit that was best suited to an unoaked style, but acid levels meant a full malo-lactic fermentation could be carried out to enhance the texture while maintaining crispness and elegance.

TASTING NOTES

The '06 vintage conditions demanded delicate handling of our Chardonnay fruit, which we have enhanced by a softening malo-lactic fermentation and 100% stainless steel treatment. The nose shows a creamy complexity of fruits, peaches, limes and poached nectarines. The palate continues with more peaches and cream, a soft food-friendly texture on the mid-palate and elegant length and structure. Best enjoyed with food, this wine is drinking very well at release and will continue to develop over the next five years.