



2006 ALLUVIAL Chardonnay

DESCRIPTION

Varieties: 100% chardonnay
Colour: Brilliant mid straw
Nose: Light peach / melon
Palate: Delicate peach and spices

CELLARING

To 2009

FOOD MATCH

Seafood, poultry, soft cheeses

VINEYARD NOTES

Vineyard: 1.2 hectares all at the top of the south paddock. 50% cane pruned, 50% spur pruned
Trellising: All vertical shoot positioned (VSP)
Yield: 6 tonnes/hectare
Picked: 10th & 13th March
Beaumé: 13.5° Bé

WINEMAKING NOTES

Fermented: All initially in stainless steel with temperature maintained around 16 °C. 60% finished fermentation in barrel
Pressing: Whole berry basket pressed with layers of stems
Oak: 30% new French oak (D&J and Damy), 30% 1-2 year old french oak and 40% unoaked
Fining: Bentonite & casein with sterile filtration before bottling
Bottling: 9 February 2007

TECHNICAL DETAILS

pH: 3.25
Acidity: 7.2g/l
Alcohol: 13.5%

VINTAGE REPORT

Drought conditions once again ensured maximum sunshine for ripening. However decent spring rains followed by over four inches of rain in January meant the soil had good moisture to ripen the grapes without dilution or dessication. Vintage was a week earlier with Chardonnay harvested first in early March and Cabernet Sauvignon harvested last in mid April.