

## Chardonnay 2006

**Harvest Vintage:** 2006

**Vineyards:** Olivers Road 36 %, Bakers Gully 64 %

### Average Harvest Data

Baume~	T.A.	pH
12.6	6.69	3.69

**Winemaking / Viticulture:** Partially fermented in new super-premium French barriques. Matured for 11 months on-lees with regular stirring. No malo-lactic fermentation.

### Yeast Type

QA23

### Maturation

New French Barriques	28.5%
2nd use French Hogsheads	10.4%
Stainless steel	61.1%

**Hue:** Mid straw with green tints.

**Bouquet:** Some stone fruit supported but nutty, creamy yeastiness.

**Palate:** The palate is a complex mix of elegant fruit balanced with a nutty, yeasty texture with balanced dusty oak and a drying finish.

### Finished Wine Analysis

Alcohol	13.5%
Residual Sugar	2.7 g/L
Titrateable Acid	6.58
pH	3.36

**Complemented by:** Tapas and a bullfight, cheese, dried fruits and nuts, light soups.

