

Mt Difficulty Chardonnay 2006

This Chardonnay is all about ripe complexity, with predominant stone fruit backed up with mineral and mealy notes. The palate displays lovely ripe peach characters, moving into a mid palate with an excellent creamy texture and weight from extended lees contact and barrel ageing. The natural acidity provides a backbone which the fruit flows through.

Winemaking Considerations

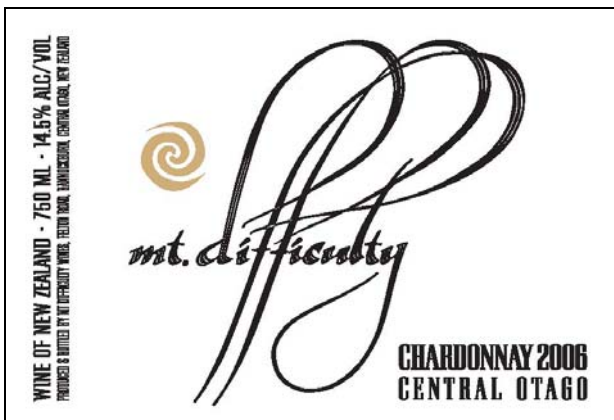
The grapes for this wine come from three of our vineyards; Long Gully, Mansons Farm and Templars Hill. The fruit was harvested in peak condition between the 3rd and 19th of April - with warmer ripening conditions at harvest, flavours were exceptional. The grapes were harvested cool and handled in an oxidative fashion. We fermented 100% of the juice in barrel. The juice went to barrel with full solids. Barrel fermentation was controlled by holding the barrel room temperature at 9-10^oC - restricting peak temperatures during fermentation to 20-22^oC. The barrel fermented wines were stirred initially weekly, then monthly over winter and then weekly again over summer. With lower natural acidity in 2006 we put the wine through partial (~70%) malolactic fermentation. The wine was racked from barrel in the middle of February, lightly fined with Isinglass and filtered before being bottled in March.

Alc: 14.5%

Tit. Acidity: 6.7g/L

pH: 3.36

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