



# WHITE LABEL

## CHARDONNAY

### 2006

SELECTED FROM DISTINGUISHED VINEYARD SITES IN THE ADELAIDE HILLS, WHITE LABEL CHARDONNAY IS A SOPHISTICATED, COMPLEX WINE WITH PRISTINE, ELEGANT FRUIT, FINE ACIDITY AND GREAT DEPTH OF FLAVOUR.

The White Label range boasts wines of rare distinction. The best Chardonnay of the vintage, this is an outstanding example of what can be achieved using exceptional quality fruit, passionate winemaking expertise and traditional values.

Fruit from each vineyard was hand picked and pressed separately into French oak barriques for 100% barrel fermentation, 40% with wild yeast. 80% of the barrels experienced natural malo-lactic fermentation. Left to mature on lees for ten months, regular bâtonnage was employed to build complexity and texture. Only the finest barrels and the most expressive vineyard selections were blended prior to bottling to create the ultimate White Label Chardonnay.



### WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Favourable spring rains set the season up well, encouraging steady early season growth. Very warm January temperatures followed, though vines with balanced canopies and moderate crops fared well. The warm, dry conditions combined with small berry size promoted good flavour intensity. 2006 was an outstanding vintage with near-perfect ripening conditions providing intense aromatics and depth of fruit.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>100% barrel fermented and matured on lees in 70% seasoned and 30% new French oak barriques for 10 months.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0% Acidity: 5.6 g/L pH: 3.39</i>
PEAK DRINKING	<i>While ready to drink now, with careful cellaring the 2006 White Label Chardonnay will continue to age gracefully.</i>

### WINEMAKER COMMENTS

COLOUR	<i>Pale straw with a vivid green rim.</i>
NOSE	<i>Pronounced grapefruit and lemon butter aromas with funky nutty oak characters intertwined. A touch of gunflint or struck match adds to the complexity.</i>
PALATE	<i>The palate is well proportioned with powerful fruit evident from start to finish evoking flavours of nectarines and figs, with just enough oak to play a supporting role. With a soft, creamy mouth-feel and great palate length, this is an elegant, balanced wine with complexity and depth.</i>
TASTED	<i>February 2010</i>