



Wignalls Premium Chardonnay 2006

Winemakers Notes

Finesse and elegance are our main focus when crafting our old block Premium Chardonnay.

Fermented cool in new barrels and aged for eight months, with cultured yeast and wild yeast ferments' incorporated at a ratio of 50% each, our wild fermented Chardonnay has eventuated in a unique style to complement lighter food styles.

The complex 'bouquet' of this wine reveals a subtle minerality, blending in with fresh Lemon Meringue aromatics followed by discreet charriness of French oak. Through weekly traditional 'batonnage'- lees stirring – a creamy and layered texture has been achieved on the palate, balanced by the refreshing natural acid on the finish.

Another fine example of the outstanding vintage "Albany" experienced in 2006.

Variety:	100% Old Vine Chardonnay
Fruit Source:	100% Wignalls King River Vineyards
Total Acidity:	6.4
Picking Dates:	from 16/03/06
Baume:	13.0 average
Alcohol:	13.8%
pH:	3.19