



2006 CHARDONNAY

Margaret River is recognised internationally as an outstanding producer of Chardonnay. The maritime climate, and variable soils provide a fundamental framework on which we build our Chardonnay style. At Evans & Tate, our winemaking philosophy focuses on maximising fruit quality through site and clonal selection along with using specific viticultural management practices to produce wines that are stylish and refined.

The 2006 growing season in Margaret River was one of the coolest and longest on record, ideal for producing premium Chardonnay. Most of the fruit for this wine was sourced from our vineyards surrounding the winery in the Jindong area of Margaret River. These vineyards have consistently produced intensely varietal Chardonnay ideal for this wine. The vine canopies are carefully managed to minimise exposure of the fruit but to also ensure adequate aeration in the fruiting zone to reduce the risk of disease. The fruit was harvested during the coolest time of the night to ensure there was minimal delay between picking and processing

Appearance: Pale straw with subtle green.

Nose: Crunchy nectarine and white peach with notes of cashew, shortbread and spice from time on yeast lees and barrel fermentation.

Palate: The palate is tight with excellent freshness, balance and length of flavour. Fresh stone-fruit and lemon citrus flavours dominate with subtle sweet spice and shortbread flavours providing further complexity and texture.

Oak Treatment: 50% of the wine underwent fermentation in new French oak with the balance being fermented in 1 year-old French oak barriques. The wine spent approximately 7 months on oak with periodic lees stirring.

Alcohol content: 13.5% ALC/VOL.

Cellaring: Now - 2012.

Food match - everyday: Fish & Chips.

Food match – special occasion: Char-grilled Salmon with a beurre blanc sauce and garlic roasted potatoes.

