



WINE	<b>Millbrook Limited Release Chardonnay</b>	
VINTAGE	2006	
REGION	Geographe	100%
VARIETY	Chardonnay	100%

#### VINTAGE NOTES

The 2006 vintage was an extremely cool and late vintage which allowed for the preservation of natural acidity and elegant fruit weight in the resultant wine. The white wines in particular display fresh varietal characters typical of a cooler year.

The 2006 Chardonnay was produced from a single vineyard in the Geographe region. The grapes were handpicked and chilled before whole cluster pressing. The resultant juice was filled directly to barrel with no clarifying to maintain a light concentration of grape solids during fermentation. This enhanced the creamy and nutty texture of the wine. Natural fermentation was used on 100% of the barrels. The Chardonnay was left on full lees for 8–9 months with battonage weekly for the first three months and monthly for a further three months. The wine was aged in oak for eight months – 30% new French oak with the balance in seasoned French oak.

#### ANALYSIS

Alcohol 14.5%, pH 3.30, TA 7.5 g/L

#### TASTING NOTES

Colour	Light gold in colour
Aroma	White peach, grapefruit and nectarine nuances are evident with subtle hints of spice and vanillin French oak.
Palate	Dry, zesty acidity with nectarine, grapefruit and subtle tropical flavours. The wine has intensity, power and richness with a complex spicy oak finish.

#### CELLARING

Drink now or cellar for 5–10 years.

#### SHOW SUCCESS

Not shown to date.

