



2006 Scrubby Rise

Unwooded Chardonnay

WIRRA WIRRA

Formerly known as "Sexton's Acre", this wine has always been a de-facto member of the Scrubby Rise range. Unwooded; unoaked; sans wood? However you look at it, this Chardonnay is for those who like their wine to reflect the vineyard, not the woodyard. No influence from time in oak barrels, just a celebration of the natural Chardonnay fruit flavours. We did sneak a little bit of Viognier into the final blend though. It adds complexity and makes the wine a little more interesting

Winemakers:	Samantha Connew and Alexia Roberts
Grape Variety:	Chardonnay 100%,
Region:	McLaren Vale, South Australia
Oak Maturation:	N/A.
Colour:	Pale straw with green tinges.
Bouquet:	Fresh pineapple, grapefruit and nectarines with vibrant melon and lemon zest characters and some nut meal complexity from the lees stirred components.
Palate:	Tangy melon and citrus fruit flavours with nutty yeast lees characters contributing to a textured mid palate. There are also some mineral notes and firm acidity that emphasize the freshness of the wine and crisp finish.
Cellaring Potential:	This wine is best consumed when young and fresh.
Technical Notes:	Alc/Vol: 13.1% pH: 3.18 TA: 7.3g/L Residual Sugar 1.2g/L
Serve:	Whole Butter fried Lemon & Rosemary Chicken on Rocket with Citrus Salad