2006 The 12th Man Chardonnay

Adelaide Hills

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The undulating vineyards of the cool Adelaide Hills wine region have demonstrated the ability to produce some of Australia's most promising Chardonnay.

The 2006 vintage was again hand selected from Geoff and Ann Gower's Lenswood vineyard situated at 450m above sea level. It was fermented with high levels of solids in French oak barriques to best preserve the regional fruit characters and enhance the longevity of this wine.

100% indigenous years was applied to all of the individual components, before a programme of weekly lees stirring and further oak maturation was undertaken to add complexity and palate structure. Each barrique was then tasted to determine which components would form the final blend.

Winemakers:	Samantha Connew and Alexia Roberts
Grape Variety:	100% Chardonnay
Region:	100% Adelaide Hills
Oak Maturation:	9 months in French oak barriques, 30% of which were new, with the remaining being second and third fill
Colour:	Slightly golden with flecks of green.
Bouquet:	The bouquet is a lively balance of fruit and complex secondary characters. The Ade laide Hills fruit source is suggested at by typical notes of white nectarines and quince, while winemaking influence is seen through the toasted hazelnut character contributed both by the oak and the fruit.
Palate:	Fresh acidity is incorporated seamlessly with the fruit through the subtle use of lees stirring which contributes a malt, almost almond meal texture to the wine, while still retaining a long line through the finish.
Cellaring Potential:	Enjoy now, or cellar for up to 5 years.
Serve:	Whole Roasted Stuffed Salmon with Basil Mayonnaise.
Technical Notes:	Alcohol 13%, TA 6.3g/L, pH3.29, 1g/L fructose

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