

3drops



chardonnay 2005

tasting notes

colour a clear and pale green colour with just a hint of gold

nose strong aromas of melon are immediately evident. There are also aromas of apricots and a subtle hint of fresh green apples. The perfume of the wine is fragrant, delicate and persistent: these characters are backed by the presence of oak vanillin.

palate a fresh and fruit sweet palate is combined with a good mouth feel and cleanliness in the palate. Melon flavours are balanced with soft mineral acids.

winemaking the free run juice and the pressing juice were handled separately and then quickly clarified before fermentation in French oak barriques with 50% specially selected yeasts and 50% natural yeasts from the vineyard.

vintage conditions the growing season started with good rains and a cool start to summer. This resulted in a build up of flavour and depth of intensity to the wine.

technical data

alcohol / volume 14.0%

harvest date 6th March 05

bottling date 24th January 06

winemaker Robert Diletti

consultant John Wade

awards 2006: Qantas wine show of Western Australia, Class 11, Bronze Award; 2006: Boutique Wines of Australia Wine Awards, Bronze Award; 2006: Australian Small Winemakers Show, Class 22, Bronze Award; Scoop magazine Spring 2006: White Wine tasting, Silver Award