

3drops



chardonnay 2006

tasting notes

colour strong and mellow colours dominate with mainly greens and hints of gold
nose fresh honeydew melons and a hint of grapefruit are the dominant feature of this wine's aromatics; lightly perfumed and wonderfully clean these aromas are underpinned by the fermentation in French oak

palate a finely structured palate with an abundance of flavour that lingers on the taste buds following through to a clean and complex finish

winemaking the free run juice and the pressing juice were handled separately and then quickly clarified before fermentation in French oak barriques

vintage conditions an extremely long cool ripening period and late harvest prevailed in the great southern region

technical data

alcohol / volume 13.5%

harvest date 10th April 06

bottling date 22nd January 07

winemaker Robert Diletti

consultant John Wade