

Gartelmann Chardonnay 2006

TASTING NOTES

Gartelmann Chardonnay is a complex, concentrated yet elegant wine. Carefully selected fruit is given partial barrel ferment in French oak barriques (25% new), then kept on stirred lees for 8 - 10 months to build texture and complexity. The wine is not put through malo-lactic fermentation.

An impressive wine, showing good concentration and impeccable balance. Vibrant stone fruit aromas are married with the exotic grilled-nut lees elements and toasty oak. A rich, mouthfilling and multi-layered palate finishing long with beautifully balanced acidity.

Cellaring: Drinking well now through 2012.

WINEMAKING

After crushing and de-stemming, the juice was cold-settled for 36 hours, then inoculated. 60% of the wine was fermented in stainless steel at 12-15°C for 21 days, with the balance transferred to French and American oak barriques at about 10° Baumé to complete fermentation. The wine was kept on stirred lees for 9 months when the two parcels were blended. The final blend was given a light fining with skim milk and then sterile-filtered at bottling.

VINTAGE

2006 was an outstanding season for white wines in the Hunter and particularly at Gartelmann. The spring weather at budburst and flowering was optimal and a good fruit set ensued. Some late Spring rains topped up the soil moisture levels. The summer was relatively mild, with only a few hot days in early January. Good irrigation management and water retention via mulching kept the canopy and thus the fruit in good condition. The fruit was picked in fine, mild weather and arrived at the winery in pristine condition.

TECHNICAL DATA

Region: Hunter Valley

Sub Region: Lovedale*

Vineyard: Gartelmann

Altitude: 120m ASL

Vine Age: 36 Years

Grape Varieties: 100% Chardonnay

Vines per Ha: 2250

Pruning Method: Cane (Double Guyot)

Training Method: VSP trellis – 2 foliage wires

Harvest Method: Hand picked

Harvest Date: 6 February 2006

Alcohol: 13.0%

Residual Sugar: 3.2 g/L

Titrateable Acidity (tartaric): 6.7 g/L

pH: 3.46

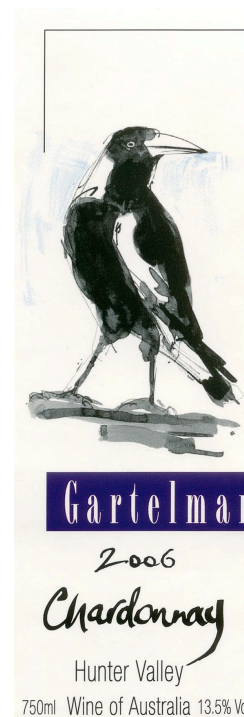
Volatile Acidity: 0.5 g/L

SO₂ post bottling (free/total): 35/146 ppm

Bottled: 28 November 2006

Fining/Filtration: Skim milk/0.45µm

Production: 458 dozen (750ml)



*Lovedale is a location, not a sub-region officially ratified by the Australian Wine & Brandy Corporation.

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