

Geoff Merrill

2006 Chardonnay

WICKHAM PARK
McLaren Vale

WINEMAKERS NOTES

The 2006 Chardonnay was fermented and matured in small French casks for approximately 9 weeks. The resultant wine displays citrus and melon fruit characters complimented by subtle vanillin oak, with a crisp clean finish. While enjoyable now short to medium term cellaring will enhance the complex flavour of this wine.

VINTAGE INFORMATION

The 2006 Vintage overall was quite good. It was set up well early on with good winter and spring rains. This provided good grapevine canopies ideal for quality ripening. The weather dried up at the right time, and warmed up considerably bringing many varieties to ripeness almost simultaneously resulting in a very hectic few weeks!

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety Chardonnay

Growing Region McLaren Vale

Harvest Date March 2006

Oak Handling 9 weeks in French Oak Hogsheads

14% alc, T/A 5.5 g/l, pH 3.39, R/S 1.6 g/l





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WICKHAM
McLAREN VALE
CHARDONNAY

750 mL

4CI A 30144 750 mL