

MILTON PARK

TASTING NOTES 2005 MILTON PARK CHARDONNAY



VINTAGE	2005
HARVEST DATE	April 2005
BOTTLING DATE	September 2006
PH	3.42
TA	6.38
ALCOHOL	14.0%

2005 VINTAGE

2005 Vintage was outstanding for whites right throughout the Barossa with mild conditions for the whole vintage period. Crop levels were low and the grapes had high flavour intensity. There was no disease pressure and the grapes achieved optimal ripeness easily.

VINIFICATION

Crushed, destemmed and then pressed using a membrane press. Pressings were not used. Fermented using French Yeast at 12-15 degrees Celcius. The ferment was kept slow and cool to retain all the natural flavours of the grape. A portion of the wine was left in lees on oak and stirred once a week to increase complexity and mouthfeel. The wine was then racked, filtered and bottled.

COMMENTS

The colour is a mid straw. The lifted nose has varietal Chardonnay fruit with white peach, a hint of apricot and a touch of spicy French oak. The palate is medium bodied with peach nectar and a wonderful creamy mouthfeel. The flavours are clean and lively. The length is long with intense peach and buttery oak.

100% Family Owned

Barossa Vintage Limited

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