

MILTON PARK

TASTING NOTES 2006 MILTON PARK CHARDONNAY



VINTAGE	2006
HARVEST DATE	April 2006
BOTTLING DATE	September 2006
PH	3.30
TA	6.36 g/l
ALCOHOL	13.5%

2006 VINTAGE

2006 Vintage had a mild and long ripening season. These conditions favoured the accumulation of fruit driven and vibrant wines.

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.

CELLARING

Drinking well now. Will cellar up to two years.

100% Family Owned

Barossa Vintage Limited

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