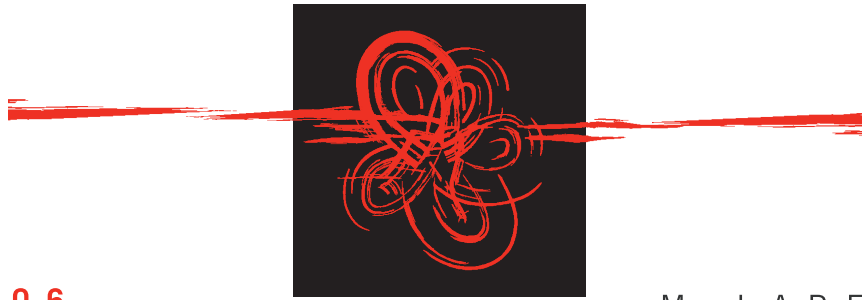


# Red knot



**2006**  
**CHARDONNAY**

**MCLAREN VALE**  
**AUSTRALIA**

## mclaren vale

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to St Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces high quality wines with rich flavours.

## vintage notes

Good spring rains created strong canopies that helped to see the grapes through some hot January weather.

The burst of heat reduced vigour and led to slow, even ripening. The result was the early development of rich, vibrant varietal flavour. Whites were harvested from late February through to early March, with the reds following on, and all fruit being in by the beginning of April. After perfect conditions, rains arrived just as the last berry was harvested. The benevolence of the "weather gods" meant that vintage was extremely orderly, but more importantly, resulted in highly aromatic and varietal wines with balanced acidity and fine tannins.

## tasting note

Pale straw with a youthful green tint. Lifted aromas of peach, citrus blossom and lime peel dominate the fresh, fruit driven nose. The lively palate is a fusion of zesty citrus and stone fruit. A medium - full bodied unoaked Chardonnay with softness and a finely balanced fresh acidity. This wine can be enjoyed in its youth.

## VINEYARD SOURCE

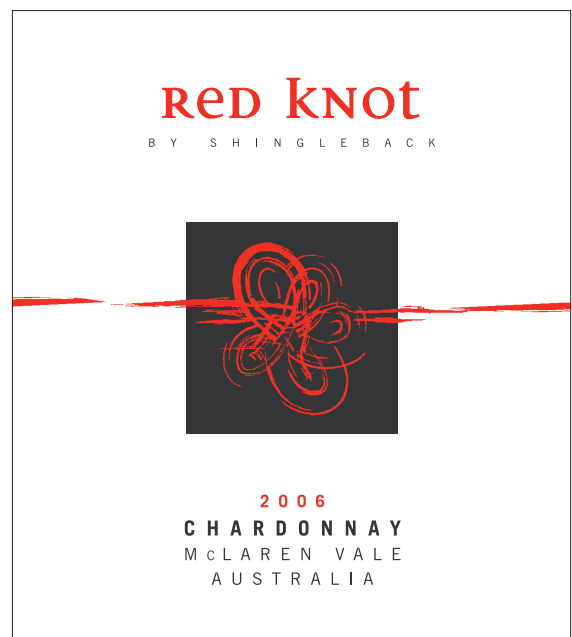
Davey Family Vineyard, McLaren Vale

## VARIETY BLEND

90% Chardonnay  
10% Semillon

## BOTTLING

pH: 3.26  
TA: 5.5 g/L  
ALC: 13%



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