

BAROSSA VALLEY
UNWOODED CHARDONNAY
2006



Viticulture / Production

- Appellation: Barossa Valley
- 100% Chardonnay
- Wood: Nil
- Viticultural notes: Fruit was sourced from Lyndoch. The vineyard is planted on a southern facing slope.

Chemical Analysis

At Picking

- Baume: 13.7
- pH: 3.64
- Total Acid: 6.08

In Bottle

- Alcohol: 14.0%v/v
- pH: 3.49
- Total Acid: 5.56g/l
- Free/Total SO₂: 18/144
- Residual Sugar: 2.50g/l

Wine Maker's Notes

- Colour: Subtle straw yellow with a green hue
- Nose: Melon with citrus dominating
- Palate: Vibrant citrus flavours with hints of peaches and melon.

Tasting Notes

A well balanced Chardonnay with fruit sweetness of fresh melon, finishing with clean citrus flavours.

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