

2006 Dexter Chardonnay



Analysis at Harvest

Sugar	22– 24°Brix
pH	3.25
Acid	6.9 – 8.3g/l TA
Harvest date	1st and 2nd week of March
Clones	I10V5, P58, Bernard 96, Bernard 277

Hand picked fruit is gently whole bunch pressed into a tank and settled overnight. It is then transferred into French oak barriques (25% New, 75% second, third and fourth use) and inoculated with a neutral yeast. Fermentation is relatively vigorous and complete within two weeks. From May until spring the barrels are stirred every two weeks until MLF is complete. The wine is left on lees until bottling with filtration in February, 10 months after harvest.

Wine Analysis

Alcohol	14%
pH	3.25
Acid	6.1g/l
Sugar	0.78g/l

Nose

Aromas of lemon, citrus, honey and cloves combine with subtle oak and hints of mealiness.

Palate

Subtle flavours reflective of the aromas - particularly citrus, cloves and elegant oak. The wine has a soft middle palate with great length and a clean acid finish