



2006 ISOLDE (Reserve Chardonnay)

This 2006 Chardonnay was picked on 4/4/06. The wine is medium vibrant gold in colour with a trace of green. It displays elegant ripe melon fruit, characteristic of cool climate Chardonnay, with partial malolactic fermentation influences, and integrated subtle but complex French oak resulting in an elegant yet flavoursome mid-palate and long fine balanced finish.

-Simon Gilbert,
Winemaker

14% ALC/VOL

Vinification

On arrival at the winery, the grapes are crushed, chilled and lightly pressed. After pressing the juice is cold settled and racked. Fermentation is conducted in stainless steel and selected new, one and two year old French Allier and Vosges oak barrels. Following the completion of primary fermentation and partial malolactic fermentation the wine is left on lees in barrels for seven months. After maturation the wine is then blended, fined, stabilised and clarified prior to bottling.

