



ERINKA PTY LTD
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2006 CHARDONNAY

REGION: Adelaide Hills, SA.
HARVEST DATE: 2006
DATE BOTTLED: 11, October 2006
ALCOHOL: 13.0%
WINEMAKER: Brian Light

VINEYARD:

The Murdoch Hill Vineyard stands 512m high in the cool climate Adelaide Hills near the township of Oakbank.

- Vine Positioning: A predominately north facing slope, maximizes sunlight and facilitates ripening.
- Soil Structure: Sandy loam over medium clay subsoils.
- Canopy Management: Vertical Shoot Positioning (VSP), canopy trimming and spur pruning.

VINTAGE:

2006 was an excellent vintage for cool climate Chardonnay in the Adelaide Hills. A windy Spring limited flowering and naturally controlled crop levels throughout the vineyard. With very few exceptions, the ripening period was mild to cool resulting in excellent fruit development and acid retention.

WINEMAKING:

This wine style focuses on expressing only the natural fruit characters of the Chardonnay grape. Whole bunches are crushed, chilled and pressed to retain aromatics and maximize flavour. Cool fermentation in temperature controlled tanks captures distinctive varietal characters.

Closure: Stelvin
pH: 3.36
TA g/L: 6.45
G&F: 2.3
VA: 0.38

STYLE:

As a leading cool climate region, the Adelaide Hills have become synonymous with a style of unoaked Chardonnay that is sophisticated, fresh and enhanced by a crisp acid finish. This highly expressive cool climate Chardonnay opens with delicate white peach aromas. The well-rounded palate overflows with melon, apple and grapefruit flavours supported by a lively, mineral acid finish. This wine is bottled under screw cap to capture the freshness in every bottle.

MEDIA:

FIVE STAR ★★★★★ WINERY, James Halliday, 2008 Edition

