

PAUL CONTI

The Tuarts Chardonnay 2006



- VINEYARD:** The Maritime influences at *The Tuarts Vineyard* Carabooda, have contributed in producing a full flavoured but elegant Chardonnay. Ideally situated 50kms north of Perth and 6kms from the Indian Ocean the maritime conditions provide cool afternoon sea breezes in the warmer months. The soil type is light red to grey Tuart sands over limestone. Planted in 1980, the vineyard is spur-pruned and hand-harvested with low yields at 1.5 tonnes per acre.
- HARVEST:** Chardonnay was hand harvested between 23rd and 24th February 2006 making it one of the latest starts to vintage. We look for ripe, full-flavoured fruit, lively acid and fruit with delicate hints of golden berries.
- WINEMAKING:** Fruit was whole bunch pressed resulting in low phenolic juice, then cold-settled and fermented in stainless steel, with a small portion completing fermentation in new French oak. Regular stirring was applied to impart subtle lees characters in the wine. The barrel and tank portions were then blended together after 6 months with minimal fining and filtration applied to capture the true chardonnay flavour nuances.
- WINEMAKER'S NOTES:** A cool summer meant a delayed harvest by nearly two weeks. The ripened fruit was in excellent condition with good peachy nectarine characteristics. The good natural acid is a direct result of the Tuart soils from which it is grown.
- NOSE:** The bouquet exhibits hints of citrus, enhanced by delicate French oak and lees characters.
- PALATE:** Honeydew melon and stone-fruit flavours are evident as a young wine which will develop into honey and toast characters as the wine matures.
- FOOD:** Ideally suited to fresh shell-fish & seafood, gently grilled fish fillets or lightly sauced white meats.
- CELLARING:** Inviting now, the wine will develop further complexity with careful cellaring in the medium term (2-4 years).

Technical Notes:

Variety:	100% chardonnay	Region:	Swan Coastal
Vineyard:	The Tuarts Vineyard, Carabooda [Est 1980]	Harvest:	February 2006
Bottled:	January 2007	Optimum Year:	2009
Alcohol:	13.8%	pH:	3.33
T/A:	6.4 g/L	Oak Treatment:	30% new French oak 10% barrel fermented 70% tank fermented 6 months in oak