



2005 RETREAT VALLEY

Chardonnay (100%)
Adelaide Hills (100%) South Australia

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	Autumn 2006
Alcohol	13.5 %
Oak	French Oak Matured
Acid	6.78 g/L
pH	3.40
Residual Sugar	3.9 g/L
Sulphur	140 mg/L

In the Vineyard

The Chardonnay vineyard is situated on sandy loam soil and the rows face East/West to prevent any sunburn on the grapes. Foliage wires also open up the canopy to allow dappled light in to achieve maximum maturity. The cool summer of 2004/2005 has allowed the retention of crisp acidity as well as producing a full flavoured style.

In the Winery

The grapes were harvested at 13.3 baume with an acid level of 7.5g/l which is ideal. The fruit was machine harvested at 4.00am on a very cool Autumn morning and transported to the winery immediately. No crushing was used as the grapes

were tipped direct to the press and squeezed gently and the juice was cold settled for 48 hours prior to racking and fermentation under controlled conditions. 50% of the wine was oak matured (French) and 15% of the wine went through malo-lactic fermentation to add some creaminess.

Colour

Medium straw hues with a slight green tinge.

Bouquet

There is an abundance of varietal aromas such as nectarine, pineapple and fig combined with a cedary lift from some oak influence to round up the bouquet. A nutty and creamy character is also integrated into the wine due to 8 months storage on yeast lees.

Palate

The rich yet elegant flavours of the 2005 vintage show through in this finely balanced wine. Fresh nectarine and pear characters are well balanced with some nutmeg and cashew nut oak influence. The middle palate is soft and creamy with stone-fruit flavours and a lovely toasty and biscuity aftertaste. The cheesy hazelnut finish is clean and crisp leaving a lingering aftertaste. Great with chicken or Asian cuisine.