

EVENING STAR CHARDONNAY 2006

BACKGROUND

The ship Evening Star docked at Port Phillip Harbour in February 1856 carrying Mr David Pettavel's family and friends destined for the expanding vineyards of Geelong. Recruited in Switzerland and accompanied on the voyage by Mr Pettavel, these experienced viticulturists were pivotal in the expansion of viticulture and winemaking in the Geelong region.

The Evening Star range is focused on vibrant and expressive Geelong fruit characters, round palate structure and youthful accessibility. The wines are all released ready to drink and are great accompaniments to a wide range of foods.

PRODUCTION NOTES

Chardonnay is planted in numerous blocks in our Strathmore vineyard where location, clone and vine age all impact flavour development of the individual parcels. Regular observation of the grapes during ripening sets the harvest program aimed at ensuring complexity in the final product. Each block is picked over a number of weeks as the grape flavours develop from crisp lean citrus flavours to ripe melon, peach and mango flavours. The earlier harvested parcels form the basis of the vibrant youthful fruit characters while the riper parcels add richness, ripe fruit flavours and depth.

Minimal and careful handling in the cellar has ensured the wine displays these complex characters in full intensity. 50 percent of the 2006 Evening Star Chardonnay was cool fermented in tank, with the remainder fermented in second and third fill French oak barrels, and matured on yeast lees while undergoing partial malo-lactic fermentation to build complexity and palate weight. The final blend is put together with the aim of demonstrating balance between the complex fruit flavours and subtle oak with secondary flavours of malo-lactic and yeast lees.

WINE DESCRIPTION

Refreshing clean citrus flavours, typical of our cool climate vineyards are expressed with youthful intensity capturing both regional and varietal characters. The barrel fermented component adds the complexity of fragrant French oak, while malo-lactic and lees stirring adds mouth feel and further palate richness and length. The crisp finish of the wine softens and reveals lingering ripe melon and tropical flavours. This wine is made with youthful consumption in mind, enjoy the flavours while vibrant with the subtle enhancement of oak.

The 2006 Evening Star Chardonnay has been bottled under screw cap to eliminate cork taint and ensure a perfect seal.

TECHNICAL SPECIFICATIONS

Alcohol: 14.5% VOL

pH: 3.81

Total Acid: 5.6 g/L Tartaric

Residual Sugar: 1.1 g/L

Bottle Size: 750ml

Bottle Type: Burgundy - Antique Green

Closure Type: Screw Cap

Carton Size: 12 x 750ml Vertical

EAN Bottle Barcode: 9331294000102

EAN Carton Barcode: 9331294000119

UCC Bottle Barcode: 876489000073

SPC Carton Barcode: 08764890000077

