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NOBLEHOUSEWINES.COM



# Chardonnay

TUCK'S RIDGE

Victoria, Mornington Peninsula 

VINTAGE:	2006
COMPOSITION:	Chardonnay (100)
COOPERAGE:	New French Oak (30), one year old French Oak (30), 2-3 years old French Oak (40)
BOTTLED:	January, 2007
ALCOHOL:	13.30%
PRODUCTION:	650 cases (100cs in USA)
TYPE:	White

## WINEMAKER'S NOTES:

An appealing nose of lemons, blossoms, pears, nectarines and pineapple combined with a palate of apple notes and cradled in a soft vanilla blanket.

The fruit was gently de-stemmed, crushed and chilled. The chilled juice was then gently pressed off the berries and settled for 3 days prior to racking the clean juice, which was then warmed and inoculated and put into all French barrel for fermentation. Seguin Moreau and Taransaud Allier oak was used.

## VITICULTURE:

The season for the 2006 vintage featured a warm spring with regular rains followed by a warm summer that caused the fruit to ripen quickly, which resulted in an early vintage. The grapes were grown from mature vines in deep red volcanic loam; harvested at 2 tonnes/acre.

## REVIEWS:

“ 96 Points

*Has great purity, finesse, intensity and length; grapefruit and nectarine creating the movement, oak merely the vehicle; will be long-lived. ”*

— JAMES HALLIDAY, AUSTRALIAN WINES COMPANION

“ 90 Points

*Soft in texture, with a peppery note weaving through the quince and apple flavors, lingering nicely on the finish. Drink now through 2010. ”*

— WINE SPECTATOR

“ 90 Points ”

— ROBERT PARKER, THE WINE ADVOCATE FEB 2009

