



K1 Chardonnay 2006

K1 Chardonnay is styled to accentuate the characters of Kuitpo's cool growing conditions and terroir. The fruit is gently handled to ensure aromatics are retained, with French oak and malolactic fermentation used to enhance the wine's purity of fruit character.

The nose of the 2006 K1 Chardonnay plays an exotic harmony of macadamias, sandalwood, orange zest with notes of truffle and sage. The vibrant aromatics reveal further layers with a touch of warmth, including mango, white peach and honeydew melon.

These enticing aromas lead into a savoury, nutty palate with silken texture; incisive acid creates a perfect partner for food.

This finely balanced drop will only improve with time, so be confident of enjoying now and for the next 5-8 years. We suggest removing from the fridge 15 minutes before serving.

Variety: Chardonnay, clones I10V1 and G9V7
Region: Adelaide Hills
Harvest: Handpicked, 15/03/07
Winemaking: Fermented in 1/3 new, 2/3 second use French oak.

Alcohol:	13.3% alc/vol
Total acidity:	7.0g/L
pH:	3.24
Residual sugar:	3.2g/L
Total sulphur dioxide:	138mg/L

Accolades

Best Chardonnay in Australia	Boutique Wine Awards 2008
Best Estate Grown Wine in Australia	Boutique Wine Awards 2008
Silver Medal	Decanter World Wine Awards 2008
4 Stars—89 Points	James Halliday Wine Companion 09
Commendation	Int Wine Challenge UK 2008



Sales and tasting available at K1 Cellar Door, Open weekends and Public Holidays 11am—5pm
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