



ADELAIDE HILLS

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.



Winemaking

Variety	100% Chardonnay, clones I10V1 and G9J7
Region:	K1 Vineyard
Harvest:	Handpicked 15th March 06
Winemaking:	Fermented in 100% French barriques. 30% new oak, and 70% aged between 2 and 5 years.
Alcohol:	13.3 % alc/vol
Total acidity:	7.0 g/L
pH:	3.24
Residual sugar:	3.2 g/L

Accolades

Trophy - Best Estate Grown & Produced Wir
Trophy—Best Chardonnay in Australia
2008 Australian Boutique Wine Awards

Silver Medal - Decanter World Wine Awards 08

Silver Medal - Adelaide Hills Wine Show 2008



Rating 89

James Halliday Wine Companion 2009