



ORMONDE CHARDONNAY 2006

Still regarded as the icon of white cultivars, we at Ormonde Private Cellar are passionate about producing a world class Chardonnay.

Description:

This wine reflects the unique style of our terroir and boasts a mouthful of lemon, lime and mineral flavours on the palate.

Style:

Fruity Dry White Wine

Grape Varieties:

100% Chardonnay

Vinification:

Grapes were picked at 24.5°B. Whole bunch pressing was done to extract the juice. This technique allows for minimum skin contact resulting in a clean juice with a vibrant green colour. After settling the wine was introduced to the barrel and 50% allowed to undergo natural fermentation and the other half was inoculated with Vin 13. After fermentation the wine underwent battonage every two weeks and barrel aging for eight months, 90% new wood.

Ageing:

This wine is ready for drinking now, but will develop even more with age.

Analysis:

ALC: 14.02%
TA: 6.1g/l
RS: 2.1g/l
PH: 3.54