

DEVIL BEND CREEK



2006 CHARDONNAY

The 2006 Vintage.

The 2005/06 season was warm, dry and early. These weather conditions resulted in ripe, intensely flavoured, healthy grapes harvested in early March.

Winemaker: Richard McIntyre

Vinification

Hand harvested

100% Wild yeast primary fermentation in a mixture of (older) French oak barrels and stainless steel.

Alcohol 13.5%

Production: 600 Cases

The Wine.

RRP \$ 24.00

Palest green gold in colour with a fresh pure nose of citrus, peach, apricot and honeydew melon, with secondary honey and slightly creamy, cheesy notes from lees contact. Fruit characteristics follow through on the palate, which has lovely mid-palate weight and texture, firm acid and terrific length. Cool and fresh, with enough richness to match well with a rare tuna steak or free range roast chicken.