



# DEEP WOODS

## ESTATE

<b>WINE</b>	Deep Woods Reserve Chardonnay	
<b>VINTAGE</b>	2006	
<b>REGION</b>	Margaret River	100%
<b>VARIETY</b>	Chardonnay	100%

### VINTAGE NOTES

The 2006 vintage was one of the coolest on record and as such the wine has varietal purity and freshness.

The Chardonnay was handpicked from a single, steep north-facing block on the estate which sits over well drained gravelly soils. The fruit was whole bunch pressed and fermented in new and seasoned French oak barriques. The resultant wine was crafted using free-run juice, hyperoxidised pressings, wild and selected yeasts, malolactic fermentation and extended lees contact through battonage.

### ANALYSIS

Alcohol 13.5%, pH 3.45, TA 7.2 g/L

### TASTING NOTES

<b>Colour</b>	Light golden hue with tinges of green.
<b>Aroma</b>	The wine displays aromas of honeydew melon, fig and white peach, with underlying hints of spicy French oak.
<b>Palate</b>	A medium-bodied wine that displays white stone-fruit and citrus flavours. It displays very good balance and integration of fruit and oak with a long and lingering finish.

### CELLARING

Cellar for 3–5 years.

### SHOW SUCCESS

Bronze	Perth Royal Wine Show 2007
Bronze	Qantas Wine Show of WA, Mt Barker 2007

