

Sanguine Estate Heathcote

2006 Chardonnay Report



Vineyard and Winemaking Report

Very favourable vintage conditions prevailed during the entire growing season enabling us to pick the Chardonnay grapes at the optimum point of balance between flavour and natural acidity.

The grapes were picked at 12.5 Baume, whole bunch pressed directly to barrel and allowed to ferment naturally in 30% new and 70% near-new French oak barrels. The wine remained in oak for 8 months during which time lees were stirred regularly and malolactic fermentation was restricted to approximately 30% of the barrels in order to retain natural acidity.

The inaugural release of this wine in 2004 contained 30% Viognier, the second release in 2005 10% and the third and current release in 2006, less again. This is not an attempt to change the wine style, rather it is a reflection of the fruit flavour profile of the Chardonnay grapes at harvest combined with the cropping levels and our desire to experiment with Shiraz/ Viognier co-ferments.

Tasting Notes

At bottling the 2006 Chardonnay showed attractive barrel ferment complexity, restrained fruit with citrus and melon overtones in balance with crisp acidity and a pleasingly dry finish. Oak is very subtle on the palate.

The Sanguine Estate Heathcote 2006 Chardonnay is exclusive to mailing-list customers from October 2007.



Best Awards and Reviews To Date

At time of publication, reviews are pending for this release. However, suffice to say we are very pleased with this wine as a logical follow up to the previous Chardonnay / Viognier blends albeit with less Viognier.