



**Colour:** Straw Yellow

**Nose:** Uplifted fruit aromas of fresh peach, apricot and pear, with hints of orange blossom and ginger.

**Palate:** Shows excellent weight with clean pear, peach, white stone fruit and orange. creamy texture is supported by an integrated and balanced acid backbone aiding in the long mineral finish.

**Cellar:** Now or cellar until 2008

**Vintage Notes:** Vintage 2006 was the earliest on record. The early onset was due to a warm spring, followed by unusually high summer temperatures. Several days of above 40 degrees Celsius were recorded in early summer before settling to more moderate, yet still higher than average levels in February and March. An excellent growing season led to even flowering and fruit set across varieties. Ripe fruit flavours meant fruit was harvested as early as possible to retain acid structure.

#### WINEMAKING

<b>Varietal Composition:</b>	Marsanne 67% Viognier 25% Roussanne 8%	<b>Alcohol:</b>	14%
<b>Fermentation Method</b>	Tank 78% / barrel 22%	<b>Yeast Type:</b>	100% EC1118
<b>Fermentation Time:</b>	7-14 days	<b>Skin Contact time:</b>	nil
<b>Barrel origin:</b>	French 228 Litres	<b>MLF:</b>	0
<b>Time in Barrel:</b>	3 Months	<b>Age of Barrel:</b>	2% 1yo, 98% 5yo+
<b>VITICULTURAL Region:</b>	Yarra Valley	<b>Yield:</b>	2.5 t/acre
<b>Date of Harvest:</b>	Marsanne 1-10 March 2006 Viognier mid-late March 2006 Roussanne Mid March 2006	<b>Method:</b>	Hand picked and machine picked
<b>Vine Age:</b>	7-9 years old	<b>Clone:</b>	V: Koorlong HT, M: ME VIC R: Vassal
<b>Soil Type:</b>	Black loam covering white and yellow clay.	<b>Cultivation Practices:</b>	Vertical Shooting Position