



KINGSTON ESTATE WINES

2006 CHARDONNAY



This outstanding wine has yet again captured the attention of those who seek balance, structure and finesse in their Chardonnay.

In our quest for fruit selection we chose those vineyards we believe practice best canopy, drip irrigation and vineyard management. These sites, in the Riverland and cooler Limestone Coast growing regions provided the best varietal balance.

Making sure the berries were picked at their optimum levels, night harvesting was employed at approximately 13-14° Baume thus avoiding any likelihood of harsh phenolics or loss of flavour.

Small batch fermentation in static fermenters with a neutral yeast has enabled full fruit flavours to develop. Avoiding further malolactic fermentation we have produced a truly fruit driven style of wine with only a hint of underlying French oak support.

Light straw in colour with a slight green tinge, the Kingston Estate 2006 Chardonnay displays some enticing peach, citrus and lemon influences on the nose.

The palate is rewarding with balance being the key. Hints of peach and tropical fruit flavours are lifted by lemon myrtle type flavours. The use of subtle French oak has further enhanced this wine's complexity and depth of flavour.

This wine represents true value for money enjoy now or cellar to 3 to 7 years in ideal conditions.

Food Suggestions

Team this wine with grilled or smoked fish or chicken cacciatore.

Discover the flavour!

Grape variety	: Chardonnay
Vintage	: 2006
Growing regions	: Riverland, Limestone Coast
Winemaker	: Frewin Ries
Alcohol	: 13.0% Alc/Vol
pH	: 3.35
Titrateable acidity	: 6.5g/L