



KINGSTON  
E C H E L O N

*Echelon showcases the pinnacle of our winemaking from each vintage  
- featuring limited release classic varietal wines*

## 2006 CHARDONNAY

### REGIONALITY

The wine was produced from 100% South Australian fruit sourced from the premium growing regions of the Limestone Coast (86%) and Adelaide Hills (14%).

### WINEMAKING

The fruit was harvested during the cool night temperatures to retain fruit freshness and minimize oxidation. The grapes were crushed, chilled, pressed and inoculated with premium yeast. The fermenting juice was transferred to 80% French and 20% American new and old hogs heads where it was allowed to mature on oak with regular lees stirring over 10 months. Individual barrels of Limestone Coast wine selected for their flavour intensity, complexity and mouthfeel characteristics were blended with the creamy butterscotch tones of the Adelaide Hills parcels, producing an outstanding barrel fermented Chardonnay.

**WINEMAKER** Bill Moularadellis

### TASTING NOTES

**Colour:** Brilliant, straw yellow with youthful green hues.  
**Bouquet:** Lovely fruity lift of white peach and nashi pears.  
**Palate:** Layers of flavour with attractive peach, pear, nectarine and tropical melon fruits well integrated with the creamy butterscotch notes. The oak has integrated itself nicely without dominating the well-balanced acidity from the cooler region fruit gives the wine wonderful length, persistency and elegance.  
**Cellaring:** Ideal conditions 3-10 years.

### ANALYSIS

Alcohol: 13.5%      pH: 3.35      TA: 6.7g/L

