

RockBare Tasting Notes

2006 McLaren Vale Chardonnay

Grapes

100% Chardonnay

District of origin of grapes

89% McLaren Vale, South Australia

11% Adelaide Hills, South Australia

Vinification

Cool Fermentation over 3 weeks

50% Malolactic fermentation

Maturation on yeast lees for 6 months

Constant battonage (lees stirring)

Unoaked

Analysis

Alcohol 13.5%

pH 3.39

Acid 6.0g/L

Sugar 2.1g/L

Colour

Very pale straw with brilliant green hues.

Nose

Lemon rind, lime juice and subtle spice characters.

Palate

A real taste-bud buster. The white peach and pear characters combine with a creamy/nutty mid-palate and are rounded off with a cleansing lemon-peel tang finish. An exceptional wine from an exceptional vintage.

Winemakers comments

I draw inspiration for my RockBare Chardonnays from the Sauvignon Blanc wines from Sancerre in France. They have beautiful acidity with amazing mouth-feel and length of palate. I'm a firm believer that McLaren Vale Chardonnay is perfectly suited to emulating this style of wine.

I harvest when I see the tropical flavours appear in the fruit (which is usually earlier than most other winemakers from McLaren Vale), ferment using yeast that enhance the aromatics of the wine and run the ferments at very cool temperatures.

This year the flavours in the Chardonnay seemed to develop at much lower Baumé levels than usual. This resulted in fantastic natural acidity, giving the wines wonderful freshness and intensity. This really is one of those wines that you reach for a second glass - it quickly made it to 'house wine' status in my home. I'm absolutely rapt with it.

