



# STICKS

Chardonnay 2006

*A Towering Success*

## TASTING NOTES

This Chardonnay is light straw with vibrant green hues. The bouquet is of stone fruit, grapefruit, melon and savory oak, followed by creamy white peach, nectarine and grapefruit flavors.

## VINIFICATION

The fruit was gently destemmed, crushed then pressed. The juice was cold settled, racked, then fermented in stainless steel at cool temperatures to maximize fruit expression. Towards the end of fermentation, approximately 30% of the blend was transferred to new and seasoned American and French oak for aging on light lees. It was then lightly fined and bottled.

## VINTAGE

An early vintage due to warm and dry conditions. A great growing season provided good fruit set and even ripening.

## VINEYARDS

Fruit for this range is drawn from Sticks' established estate vineyard in Yarra Glen and from valued local growers.



<b>WINEMAKER:</b>	Rob Dolan
<b>BLEND:</b>	100% Chardonnay
<b>ALCOHOL CONTENT:</b>	13.0%
<b>TOTAL ACIDITY (G/L):</b>	6.15
<b>PH:</b>	3.35
<b>APPELLATION:</b>	Yarra Valley
<b>SIZE:</b>	750 mL
<b>FOOD PAIRINGS:</b>	Pair with BBQ grilled tiger prawns, oysters Kilpatrick and salt, and pepper calamari