



ASHBURY GROVE

~ R E S E R V E ~

2006 Chardonnay

*Situated in the picturesque foothills of Australia's Great Divide,
Ashbury Grove produces premium wines of distinction.*

From a selection of Australian vineyards our winemaker identifies parcels of Chardonnay showing exceptional depth and intensity of varietal flavour for our 'Reserve Label.'

The grapes were harvested at night to enhance flavour and to minimise any likelihood of oxidation. After crushing and pressing of the juice fermentation took place over a period of 20 days at relatively cool temperatures of 12-14°C to enhance varietal favours. Individual parcels of Chardonnay were then blended to style, balancing the wine to produce a fruit driven chardonnay with subtle integration of oak.

The Wine

This wine is pale lemon lime in colour that displays exceptional varietal flavours of tropical, citrus and melon fruits.

The palate is enticing with balance being the key. Hints of lemon myrtle and white peach fruit flavours extend the juicy mouthfeel to a luscious creamy finish.

The 2006 Ashbury Grove Reserve Chardonnay will exceed all expectations of Chardonnay lovers. It is elegant with a soft lingering finish. This wine is drinking well upon release.

Variety: Chardonnay

Vintage: 2006

Alcohol: 12.5% alc/vol

pH: 3.47

TA: 6.88g/L

RS: 3.40g/L

Winemaker: Frewin Ries

