



Hundred Tree Hill

Hundred Tree Hill Chardonnay 2006

- Variety:** 100% Chardonnay
Region: Pyrenees Ranges, Victoria, Australia
Style: Aromatic, crisp Chardonnay with restrained oak.

Tasting Note

This cooler climate Chardonnay is pale in color, but rich in flavor. The nose finds melon, cashew nuts, creamy spice, and integrated yeast characters, with hints of grapefruit underscoring it. The palate is long and crisp with the rich flavors of melon and cashews.

Viticulture

This property is dry farmed, sustainable and practicing organic, although not certified. The grapes are hand picked off of 15 year old vines. They are light whole bunch pressed and then chilled prior to fermentation.

Winemaking

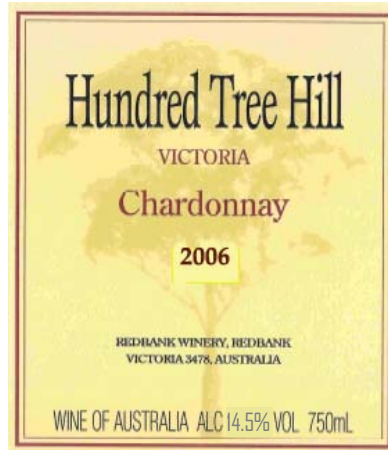
Fermented in stainless steel, with the less being stirred (battonage). The wine is matured for 4 months in one year old French oak 475L Puncheons (from Limousin). It is bottled after 8 months to preserve the fresh fruit. After 18 months of bottle age, the subtle oak and full Chardonnay flavors are integrated.

Cellaring

The 2006 Chardonnay is drinking beautifully now and is suitable for medium cellaring (to 2012).

Technical

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| Alcohol | 14.5 % v/v |
| pH | 3.27 |
| Titrateable Acid | 6.18 g/L |
| Residual Sugar | 0.4 g/L |



*For more information about Hundred Tree Hill Wines,
please visit www.sallyspaddock.com.au*

*For more information about the Wine Angel Portfolio please visit www.wine-angel.com or
contact Laura Robinson at 646-351-9415 or laura@wine-angel.com*