



KEITH TULLOCH WINE

Chardonnay 2006

Variety: 100% Chardonnay

Region: Hunter Valley, New South Wales, Australia

Style: Barrel ferment richness with vibrant fine French oak balance.

TASTING NOTE

Vibrant and fresh citrus, pear, and pineapple characters, with elements of minerally, barrel-ferment complexity. This is a tight, bright, focused wine with a concentrated nucleus of ripe fruit power, balanced with fine oak, and a clean, racy acid length.

WINEMAKING

Fully ripe fruit is sourced from old, low yielding vines. Sophisticated barrel fermentation takes place in new French oak, where solids-in-ferment produces rich texture and concentrated flavor length. Malo-ferment is minimized to retain the natural vibrant and racy acid balance and freshness, and maximize the potential for cellaring.

ANALYSIS

Alcohol 13.2%

Titratable Acid 8.0g/l

pH 3.18

Volatile Acidity .38g/l

Residual sugar 2.7g/l

CELLARING

The recommended cellaring time is 5 to 7 years. This wine is sealed under screw-cap for your convenience and to allow it to elegantly develop complexity and softness.



For more information about Keith Tulloch wines please visit www.keithtullochwine.com.au

For more information about the Wine-Angel portfolio visit www.wine-angel.com or contact Laura Robinson: Tel: 212-627-0330, Cell: (646) 351-9415, or Email: laura@wine-angel.com