



PFIEFFER THREE CHIMNEYS 2006 CHARDONNAY MARSANNE

Variety: 82% Chardonnay, 18% Marsanne
Region: Victoria, Australia
Style: An unoaked, dry Chardonnay with lifted Marsanne aromatics

TASTING NOTE

The 2006 Chardonnay Marsanne is made in an attractive, fresh, unwooded style. The depth and complexity of this wine create a rich mouth-feel. Lifted floral aromas abound, with a flavorsome palate of sweet peach and melon fruit. The flavor persists to a clean, dry finish.

WINEMAKING

Draught conditions and a very hot summer, including 10 consecutive days of temperatures exceeding 104° F, lead to a very early season with reduced crop loads. No rain produced concentrated fruit that was disease-free.

Fermentation occurred in stainless steel tanks, for approximately 14 days. Then both the Chardonnay and the Marsanne parcels received extended lees contact for four months to build a creamy texture across mid-palate. The wine was then blended, fined, and clarified prior to bottling.

CELLARING

The 2006 Chardonnay Marsanne is drinking superbly now and will cellar well through 2009. It is bottled under a screw cap for your convenience, to maximize flavor and freshness, and to eliminate the risk of cork taint.

TECHNICAL

Alcohol	13.5%
pH	3.26
Titratable Acid	6.80 g/L
Residual Sugar	3.60 g/L



For more information about Pfeiffer wines please visit www.pfeifferwinesrutherglen.com.au

For more information about the Wine Angel Portfolio please visit www.wine-angel.com or contact Michele Anderson at 212-627-0330 or anderson@wine-angel.com