



TUCK'S RIDGE

Tuck's Ridge Mornington Peninsula Chardonnay 2006

Variety: 100% Chardonnay
Region: Mornington Peninsula, Victoria, Australia
Style: A refined, aromatic Chardonnay reflective of its cool climate

TASTING NOTE

An appealing nose of lemons, blossoms, pears, nectarines and pineapple. The palate adds some apple notes and is cradled in a soft vanilla blanket.

VITICULTURE

The season for vintage 06 featured a warm spring with regular rains. Fruit set was good and a warm summer caused fruit to ripen quickly, which resulted in an early vintage. Grown from mature vines; harvested at 2 tonnes/acre. The vineyard is planted on deep red volcanic loam.

WINEMAKING

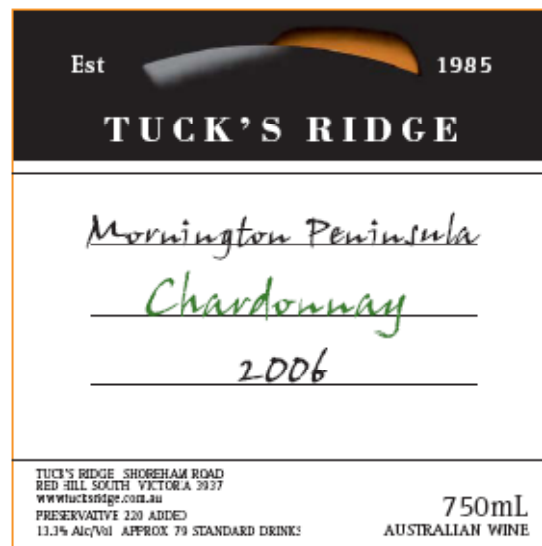
The fruit was gently de-stemmed, crushed and chilled. The chilled juice was then gently pressed off the berries and settled for 3 days prior to racking the clean juice, which was then warmed and inoculated and put into all French barrel for fermentation. Seguin Moreau and Taransaud Allier oak was used: 30% new oak, 30% 1 yr old and 40% in 2-3 yr old. Matured for 9 months in barrel and bottled in January 2007.

CELLARING

Short to Medium term cellaring is recommended. Enjoy through 2012.

Produced: 650 cases

Imported into the USA: 100cases



For more information about Tuck's Ridge wines please visit www.tucksridge.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