

# WAURN PONDS ESTATE



## 2006 CHARDONNAY

### TASTING NOTE

A youthful, bright polished wine with a very attractive and complex bouquet. Aromatic fruit flavours of lime, peach & cashew comes through on the middle palate with a clean crisp finish.

### CELLARING

Will benefit from short term over the next 18 months – two years

### FOOD MATCHING

Serve slightly chilled with: poultry, veal, pork and well sourced pasta dishes.

### TECHNICAL INFORMATION

13.0% alc/vol

### WINEMAKER

Duncan McGillivery

“Supple, fine and savoury, this attractively balanced and deliciously varietal young chardonnay marries pristine flavours of peach, pineapple, melon and citrus with dusty, cashew, buttery and vanilla-like oak and creamy, leesy complexity. Scented with honeysuckle, it’s unusually fragrant and lightly mineral. Punctuated by soft but lively acids, it’s sappy, almost succulent and certainly vibrant and generous. For the Burgundy enthusiast, it finishes long and cultivated. (Geelong, \$17.50 ex cellar, 17.6/91, drink 2008-2011+).”

Jeremy Oliver, 6 October 2007

