



## 2006 Chardonnay

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The Mt Jagged Vineyard produces quality cool climate wines from the Southern Fleurieu region. Each release in the Mt Jagged range builds on this quality reputation and offers a single vineyard wine of outstanding quality hand made from the vine to the bottle. The vines were established in 1989 in the ranges just south of McLaren Vale at an altitude of 320 metres with a mean January temperature of only 19 degrees Celsius.



An Unwooded style and produced from a single IV10 clone chardonnay block that sits at the highest point of the Mt Jagged Vineyard. The wine exhibits intense crisp aromas and tangy flavours of which apples and limes dominate with a solid acid backbone and a lovely lingering finish. It's quite a complex chardonnay for an unwooded style.

**Cellaring:** Great now but will develop nicely with further bottle age around 3 - 5 years of age

**Viticulture:** Hand pruned with both cane and spur pruning occurring in alternate years in alternate sections of the block. The canopy is Vertically Shoot Positioned (VSP) and some summer pruning occurs to lower disease risks and give a little fruit exposure. Harvested mid-March.

**Vinification:** Picked at night and fermented 100% in stainless steel tanks. The wine is bottled shortly after completion to keep the flavours strong and fresh.

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