

DASHWOOD CHARDONNAY 2006

Region:	100% Wairau Valley, Marlborough, NZ
Harvest Date:	16th March
Brix at harvest:	22.6 Bx
Residual Sugar:	3.0g/L
Titrateable Acidity:	6.1g/L

The 2006 season provided a warm, dry summer and autumn, which allowed an extended ripening period for the Chardonnay. The 2006 vintage produced wines with good flavour concentration and structure, due to the smaller crops.

Dashwood Chardonnay was produced from grapes grown in the Wairau Valley in Marlborough.

A warm and dry season has produced fully ripened fruit showing bright fruit flavours carefully balanced with a portion aged in French oak barriques. Around 90% of the wine was allowed to complete malolactic fermentation, resulting in a rich creamy palate and soft acidity.

This elegantly styled Chardonnay has a long, softly structured palate, and is ready to drink now.

The 2006 Dashwood Chardonnay is sealed with a screw cap to ensure optimum quality.