



# Nugan Estate Chardonnay 2006

*Suggested Retail: \$11.99*

**Wine Maker:** Darren Owers

**Appellation:** Riverina

**Varietal:** Chardonnay

**Yields per Acre:** 6 t/acre

**Cases Produced:** 10,000

**Filtration and fining:** Fine earth filtered

**Wood treatment:** 75% of the blend was fermented and matured using new French oak.

**Length of barrel maturation:** 10 Months

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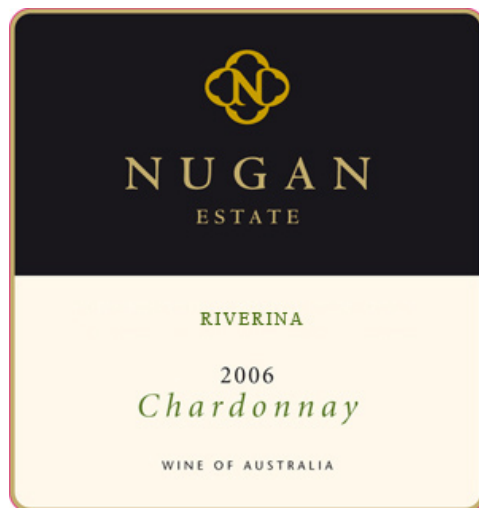
**Alcohol %:** 14%

**Total Acid:** 6.77

**Free/Total Sulfur:** 31/132

**pH:** 3.52

**Residual Sugar:** 3.1



**UPC#:** 831881000182

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**Viticultural Practices:** Crushed, destemmed, bag pressed, cold settled and racked. The clarified juice was adjusted and inoculated with yeast with 25% of the blend fermenting in stainless steel tanks and 75% using new French oak. The ferments were controlled at cool temperatures for 10 days to preserve the delicate fruit flavours and with the oak proportion of the blend adding spice and complexity to the blend. Post ferment, the parcels were left on gross yeast lees and stirred fortnightly, prior to final blending and bottling.

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**Wine Makers Notes:** Straw with youthful green hues. Rich, toasty aromas of canned peach and melon, with cinnamon, nutmeg and vanillin spice notes. On the palate, complex layers of ripe peaches and cream with all spice nuances.

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**Scores: 88 pts Robert Parker, Jr.'s The wine Advocate #173** - Light gold-colored, it has a remarkably complex bouquet featuring toast and buttered popcorn intertwined with baked apple and poached pear. Supple-textured, flavorful and long in the finish, this Chardonnay is a steal for \$12.

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**88 pts Stephen Tanzer's International Wine Cellar 2007** - Bright gold. Spicy orange and peach aromas are bright and minerally. Silky in texture, with deep citrus and pit fruit flavors, gentle acid lift and a clean, juicy finish. Very sexy for the price.

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