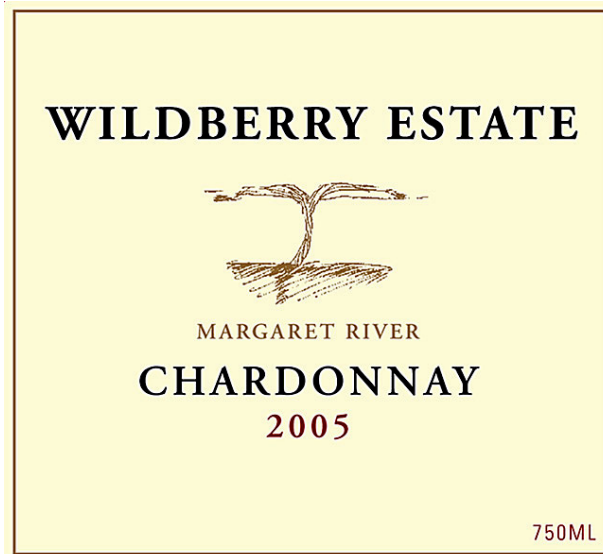


Country Of Origin & Region	Winery
Australia, Margaret River	Wildberry Estate
Wildberry Estate Chardonnay 2005	



Tasting Notes

90pts James Halliday's Australian Wine Companion 2007 - Very pale straw-green; lively, fresh melon and grapefruit flavors, has attitude and length, good balance.

89pts Stephen Tanzer International Wine Cellar July/Aug 2006 - Light straw color. Crisp, mineral-laced apple and pear on the nose, with subtle notes of dried peach and toasted nuts. Fresh and racy on the palate, with nicely focused citrus and orchard fruit flavors and a refreshing, chalky tone. Broad and full-flavored on the back, but maintains a tangy, focused quality that's classic Margaret River. An excellent value in chardonnay from a region known for luxury prices.

88 pts Wine Spectator 11/15/06 - Light and appealing for its balance, offering citrus and nectarine aromas and flavors in a delicately spicy frame. The gentle finish lingers well. Drink now through 2009.

Food Accompaniments

Crab, lobster, roasted chicken, grilled vegetables.

Winemaker Notes

A vibrant wine with excellent clarity and brightness. The aroma is bursting with melon and white peach fruit characters which flow through onto the palate and are complimented with subtle buttery notes. An underlying acidity provides the backbone necessary to ensure that this wine is fresh and lively.

These Chardonnay grapes were harvested in the cool of the night to capture the varietal melon and peach characters we're looking for. Selected yeast strains were used to enhance varietal expression and fermentation was carried out at a low temperature to help maintain fruit freshness. A small portion was fermented in new French hogsheads (the rest in stainless steel) for three months - this was done to help add complexity and depth to the wine, while rounding out the middle palate

UPC Code	Chemical Analysis	Varietal
752183180535	Alcohol: 13% pH: 3.3 Total Acid: 7.4 g/l Residual Sugar: 2.86 g/L Free/Total Sulfur: 35/120	Chardonnay