

Giaconda

2006 Nantua Vineyard Chardonnay

Giaconda produces some of Australia's most sought after wines. Their range of super-premium wines draw stylistic inspiration from traditional French winemaking techniques. Giaconda's humble beginning started in the early 1980's in Beechworth, North Eastern Victoria with a small 3-hectare (7.4 acres) vineyard and a 'low tech' winery crafted from hand made bricks and local granite. The first wine released was Cabernet Sauvignon in 1985 followed by Giaconda's Chardonnay in 1986. Since then, Giaconda's clutch of wines has risen to super cult status.

"Giaconda has taste, substance AND longevity."

Epicure, THE AGE, Tuesday, March 1st, 2005



Winemaker Comments

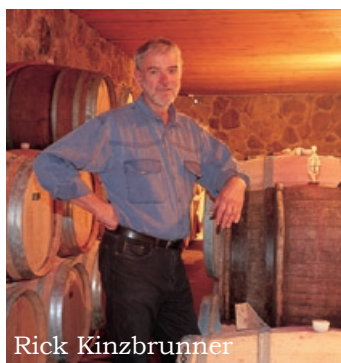
2006 Nantua Vineyard Chardonnay, a blend of 93% Chardonnay and 7% Roussanne from the Nantua and Warner vineyards, again totally barrel fermented with about 30% new oak. The Nantua is made exactly the same as Giaconda Chardonnay, just less oak maturation:-

Similar nose to Giaconda Chardonnay, oatmeal, hazelnuts, matchstick and sulphides. Bigger this year with rich Chardonnay fruit and the slight influence of Roussanne. Mouth filling finish, long, velvet texture with oak, minerals and a touch of citric acidity all adding to the complexity and length.

Bottled with screwcap closures.



Victoria, Australia



Rick Kinzbrunner



VINTAGE INFORMATION

Vintage:	2006
Region:	Beechworth
Variety:	93% Chardonnay 7% Roussanne
Alcohol:	14.5%
TA:	5.4 g/L
Cellaring:	2 - 5 years

www.giaconda.com.au