

## THE FRUIT

Grant selects his fruit from prime cooler climate vineyards with a large portion of the fruit picked from his Summers vineyard in Eden Valley and the remainder coming from the cool climate of the Adelaide Hills. 2006 provided near perfect growing conditions with a very cool January and a long, temperate ripening period. The fruit for the Summers Chardonnay was all hand picked at around 14° Baume.

## THE WINEMAKING

The fruit was chilled and whole bunch pressed, then a combination of cultured and natural indigenous yeast ferments took place in new, and one year old French oak hogsheads with solids added to assist with mouthfeel. Maturation was then carried out in the same oak casks that were used in fermentation; regular stirring of lees was carried out to increase the complexity of the wine until blending occurred in January 2007.

# (2006 Summers CHARDONNAY)

*The 2006 Summers Chardonnay is an elegant and luscious wine, which is deep straw in colour. The complex nose has layers of aroma showing subtle honey and creamy hazelnut along with ripe melon fruit. The palate is equally enticing with a rich, creamy mouth feel and melon and honey flavours continuing from the nose. It is beautifully balanced with integrated oak along with mineral and lime acidity, and has terrific length. It is drinking well now and will develop further complexities with correct short to mid-term cellaring.*

*Although elegant, this wine can support full flavoured food such as Asian spiced quail with coconut rice, roasted pork loin with fennel or a creamy seafood gumbo.*

