

RISING DUST

2006 RISING DUST AMPELON CHARDONNAY

BACKGROUND

The Rising Dust label was developed through reflection upon the natural working environment of the mallee horticulturalist and vigneron. Its unique meteorological weather patterns and stunning landscapes were seen as a basis upon which to promote our regions winemaking individuality.

RISING DUST CHARDONNAY

INTRODUCTION

This chardonnay was sourced from premium low yielding grapes on the Ampelon vineyard, where subtle oak integration has produced fruit driven characters.

Aromas of white peach and citrus, this lovely white wine is crisp, elegant and bristling with tropical fruit flavours – the perfect chardonnay.

VINTAGE CONDITIONS

The 2006 season experienced mild temperatures with average rainfall in the winter and spring. This contributed to steady ripening, enhancing excellent varietal characters to be developed.

SUGGESTED FOODS

Fresh fish and grilled chicken salads.

CELLARING

Drink it gently chilled now.

WINEMAKER: Bob Shields



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