

RISING DUST

CHARDONNAY 2006

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.

2006 RISING DUST CHARDONNAY

INTRODUCTION

The Chardonnay was sourced from premium low yielding grapes which were hand picked and then carefully pressed to produce a wine of outstanding quality.

Its bright pale straw colour and citrus rich nose offers plenty of lemon and white peach fruit. Its smooth palate is rich and mouth filling with good harmony between fruit and oak. A creamy cedar flavour develops to a finish of good length and softness.

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

Seafood, chicken and salad.

CELLARING

This wine is delicious now and will continue to improve with medium term cellaring over 2-3 years

WINEMAKER: Bob Shields



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