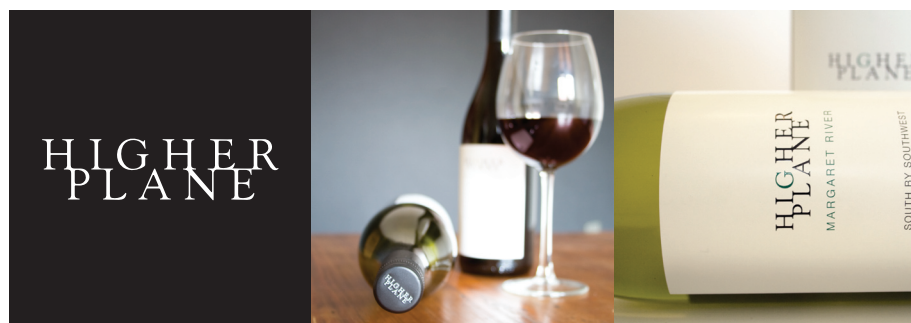


The 2006 vintage was the coolest on record, which resulted in picking being delayed by almost a month. The flavours and sugars developed quite slowly in the Chardonnay grapes, whilst we prayed that it would not rain. Our prayers were answered and we were rewarded with grapes showing a good range of flavours at lower than normal sugar levels, resulting in finer wines with lower alcohol levels. The 2006 Higher Plane South by Southwest Chardonnay is made as a bright crisp style with very moderate oak influence. It is a wine to enjoy now and for the next five years

VARIETY	Chardonnay		
VINTAGE	2006	OAK	50% matured in one and two year old French oak
PICKING DATE	Mid March to early April 2006	MONTHS IN OAK	9
BAUMÉ	12.0 to 13.0Be°	ALCOHOL	13.0%
YIELD	7.0-9.0t/Ha	pH	3.38
TRELLIS	VSP	TA	6.3 g/L
FERMENT	50% Stainless Steel with lees stirring, 50% in barrel with lees stirring	RS	1.0 g/L



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