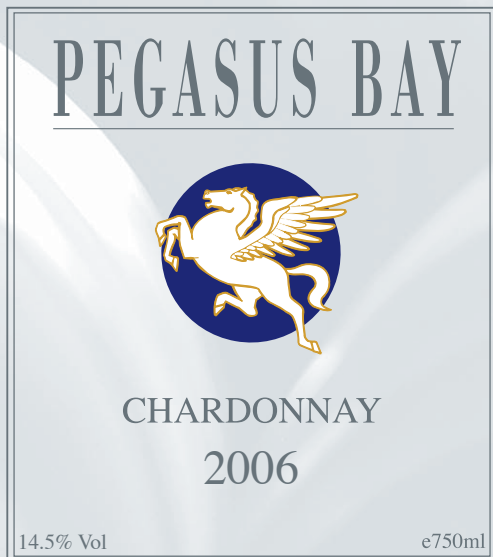


TASTING NOTE

CHARDONNAY 2006



PRODUCED & BOTTLED BY DONALDSON FAMILY LTD
WAIPARA CANTERBURY NEW ZEALAND

The 2006 growing season was longer than usual as mild spring weather resulted in early bud-burst; however this was followed by cool nights which prevented excessively rapid growth. There was good accumulation of summer heat and a long, dry autumn. Harvest occurred late in April, a little earlier than normal to retain elegance.

This wine has been made utilising the traditional techniques which have made the chardonnay of the Burgundy region in France so famous. After harvest the grapes were gently pressed and the unclarified juice was put into 500L oak barrels (puncheons) made by artisan Burgundian coopers. Here it underwent natural fermentation by the action of the grapes' own yeasts. It was then matured in these puncheons, 30% of which were new, on its yeast lees (sur lie).

When the temperature in the cellars warmed in the spring after harvest, the wine began natural malo-lactic fermentation through the action of its indigenous micro-organisms. While all the wine commenced this secondary fermentation the exact amount which was allowed to occur in each barrel was determined by taste. Multiple batches of chardonnay were made, each coming from a different part of the vineyard. The final wine was produced by blending these according to taste prior to bottling.

On release the wine shows butterscotch and savoury yeast characters. The palate is full upfront with a tight citrusy finish. It will integrate further in the bottle over time. Best drinking would occur from late 2007 onwards.

Wine is a natural health food.

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