

CANNIBAL CREEK



Cannibal Creek Chardonnay 2006

Description

Apricot and melon characters on the nose with a palate seamlessly integrated with clean acidity, oak structure and a fresh finish. 13.2% alc/vol. Std drinks 7.8. Diam closure.

Wine Making

- Barrel fermented in new and older oak aiming at the a minimum of 30% new wood. We carefully monitor malolactic fermentation to achieve the right balance and we control the temperature of ferments in the barrels, below 23 deg C at all times.
- Minimal handling is important and we try to only handle the wine when really necessarily so we retain fruit freshness and a clean palate.

Harvest Details

- Date 18/03/06
- 13 baume
- pH 3.14
- TA 7.4g/lt
- Temp 13 deg C

Reviews

"Wine quality is outstanding with some of the best chardonnay... in the region"

Ralph Kyte-Powell , Wine Regions of Victoria 2007

"Elegant, creamy melon and fig; very good barrel ferment inputs; supple, smooth mouthfeel; good balance."

93/100, James Halliday - Australian Wine Companion 2006

"...is very good...rich, creamy, buttery and multilayered, it's one for lovers of big hedonistic chardonnays."

Max Allen Weekend Australian Sept 05

Medals

- Silver
Gippsland wine show 2009