

PROTERO



PROTERO WINES

2006 GUMERACHA CHARDONNAY

The 2006 Protero Chardonnay was sourced from the best patches of vines from two blocks at the Gumeracha vineyard, Adelaide Hills. Planted in 2000/2001 the Chardonnay vineyard lies on shallow bedrock imparting mineral characters evident in the wine. Highly elevated, these cool climate vines are meticulously cared for with extraordinary attention to vineyard management. Hand pruning, picking and minimal irrigation ensure concentrated quality fruit.

Tasting Notes:

Melon dew, rock-melon and stone fruit flavours aromatically lift out of the glass. Greatly balance and fresh fruit driven style, this wine dances on your palate with zesty tight acidity and a clean fruit finish. Lees stirring and bottle age has given this wine complexity and depth.

Winemaking:

The 2006 Chardonnay was picked, crushed then pressed out using a bladder press. The pressed juice was chilled and allowed to settle in stainless steel tanks then racked prior to a cool fermentation using inoculated aromatic yeast. After a period of lees stirring, the wine is racked and bottled within 3 months of the harvest date.

Region: Adelaide Hills

Country: Australia

Varietal: 100 % Chardonnay

Packaging: 12 x 750ml Bottles

Alcohol: 14.3 %

Titrateable Acid: 6.1 g/l

92 Points - 2007 Affairs of the Vines, California.

4 Stars (Equal Top of Category) - 2006 Winestate Magazine

Bronze Medal - 2009 Adelaide Hills Regional Wine Show.

Bronze Medal - 2007 Decanter International Wine Show London.