

ESTD
HARDYS
1853

EILEEN HARDY
CHARDONNAY
2006

Winemaker's Notes

Each vintage the winemakers select the best Chardonnay to carry the "Eileen Hardy" label.

The 2006 release is crafted from grapes sourced from the cool climate regions of Tasmania, Yarra Valley and Tumbarumba.

The warmer ripening temperatures of the 2006 vintage led to a chardonnay with great flavour expression and retention of natural acidity.

Grapes were hand harvested and whole bunch pressed before being filled directly into high quality French oak barriques for natural barrel fermentation. An average of 80% underwent malolactic fermentation until the acid balance and texture were in harmony.

The wine was then allowed to mature for 10 months in order to build texture.

The 2006 Eileen Hardy is a chardonnay that sets the style trend exemplifying cool climate chardonnay at its very best.

Tasting Notes

Wine Style

Sweet 1 2 3 4 **5** Dry

Light 1 2 3 **4** 5 Full bodied

Colour

Pale straw yellow with slight green hue

Bouquet

A pure yet complex infusion of intense grapefruit and lemon pith bouquet with flint, aromatic char, cream and malt notes.

Palate

Struck match and mineral characters with grapefruit undertones, the wine is creamy with complex cashew and malty characters. An exceptional structure is aided by juicy sweet, charry and spicy characteristics imparted by the subtle oak influence.

Food

Cool water oysters and fish

Bottling Date

February 2007

Winemaker

Paul Lapsley

Fermentation

100% barrique

Soil Type

Various

Alcohol

13.3%

Region (%)

Upper Yarra Valley
28%

**Malolactic
Fermentation**

80%

Climate

Cool climate

Residual Sugar

2.4 g/L

Rokeby 27%

Coal River Valley 22%
Tumbarumba 22%
Pipers Brook 1%

Cellaring

5 to 15yrs

Age of Vines

10-20 years

Acidity

7.5 g/L

Grape Variety

Chardonnay

Oak Maturation

10 months in French
barriques
50% new, 25% 1 year
old, 25% 2 year old

Harvesting

Hand picked

