

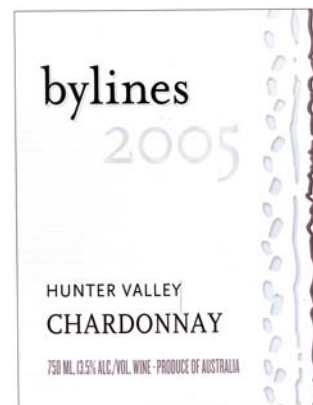
## 2005 Hunter Valley Chardonnay

### TASTING NOTE

*The style of this Chardonnay is full bodied yet well balanced, the trademark of the Songlines team winemaking.*

*The wine is golden hued with crushed almonds on the nose. It shows fresh white peach on the front palate overlaid with creamy melon.*

*Persistent fruit and subtle use of oak and a flinty acid finish.*



### CELLARING

*Can be enjoyed now lightly chilled, although this is a wine that will develop greater complexity and will be at its best with careful cellaring up to 10 years.*

### VINEYARDS

*Made from Chardonnay grapes from the Hunter Valley, Bylines Chardonnay is a full-bodied yet finely balanced wine, perfectly displaying the regions long association with this classic variety.*

*The vineyard, on Deasy's Road, Pokolbin, is sandy loam over clay and limestone on a traditional single wire trellis.*

*The aspect is NE and has an elevation of 130m.*

*With a tiny yield of below 1.5 tonnes/acre, the 30 year old Chardonnay vines produce fantastically flavoured grapes which are picked by hand.*

### WINEMAKING

*The Chardonnay grapes require constant attention to deliver the best possible wine. Once again instilling complexity in the wine is the primary goal.*

*They are then given a variety of treatments that lean towards traditional processing methods with some whole bunch pressed in the basket press and some destemmed before pressing.*

*Fermentation is 90% in barrel the balance in tank. The wines undergo malolactic fermentation and regular "batonage" and spend up to 9 months on lees. The wine spends 12 months in barrel before final blending and bottling.*

### TECHNICAL ANALYSIS

pH: 3.33

Alcohol: 13.4%

TA: 6.2

Bottling Date: January 2006