

2006 Hunter Valley Chardonnay

TASTING NOTE

A richer, more complex wine than the 2005 vintage, this vintage shows greater patience on our part.

It has a firmer structure and a more layered complexity. Smokey oak influence, stonefruit and butterscotch on the nose, with extra citrus freshness on the palate to balance it out.

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

As with our other wines, instilling complexity in to this Chardonnay is the primary goal.

The grapes are dealt with in three different ways. A portion are crushed as whole bunches in the basket press and the resulting juice is placed directly into barrel for fermentation. This gives the wine a luxuriant palate and stonefruit flavours.

Another portion is destemmed, crushed and the juice racked before being placed in tanks. Fermentation begins but about halfway through it is transferred to barrel to complete alcoholic fermentation. This provides more tropical fruit characters and a tighter structure to the wine.

The final, smallest portion of grapes are destemmed, crushed and then racked. The clear juice is completely fermented at low temperature in tank and receives no malolactic ferment. This enables the acid balance to be restored and adds citrus notes to the wine.

Wines in barrel undergo malo lactic fermentation and regular batonage (lees stirring) and are generally wood matured for up to 9 months.

TECHNICAL ANALYSIS

pH: 3.28
Alcohol: 13%

TA: 7.2
Bottling Date: January 2007



bylines
2006

HUNTER VALLEY
CHARDONNAY

750ML 13.0% ALC/VOL WINE - PRODUCE OF AUSTRALIA

Handcrafted wine from Australia's finest vineyards.