FAMILY ESTATE

SPERO MELIORA

WIGNALLS

ALBANY

Wignalls Unwooded Chardonnay 2005

Winemakers Notes

A relatively cool and extended fermenting period was the main winemaking orientation with the outstanding fruit in 2005. Our unwooded Chardonnay exhibits fresh melons with undertones of citrus on the nose. The palate consist of up front, fresh acid with some creaminess and length generated by extended lees contact in tank prior to bottling. This allowed the fruit to express itself with little human intervention and also with little or no Sulphur being used throughout the maturation period. Suitable for drinking now and will age in bottle for up to four years.

Wine Specifications

Variety:	100% Chardonnay
Picking Dates:	8/03/05
Fruit Source:	Wignalls Vineyards
Alcohol:	13.8%
Baume:	12.8
Total Acidity:	9.5