
Jr. Jones Chardonnay 2006

TASTING NOTES

Good pale yellow colour. the aromas show plenty of apple, peach and pear characters plus a hint of melon and some butterscotch. The palate delivers attractive ripe melon and peach flavours with a good mid-palate weight and a good long, clean acid finish.

13.5% Alc/vol.

Viticulture:

The grapes for this chardonnay are sourced from the 'leanest' block in the vineyard. The low yielding vines producing high intensity fruit. The vines are cane pruned & thinned to 20 buds per vine. Trellising is VSP with a little leaf plucking on the southern side of the canopy allowing air movement & even ripening. Harvest this year was early, on 9-11th March.

Vinification:

Fruit was hand picked, then top loaded directly to the press. This gave the juice minimal contact with the skins making it finer and fresher in the tank. The juice was cold settled for 48 hours and then racked into tank and barrel. The fermentation in tank was held at 14 degrees to maintain the fresh fruit characters in the wine. Upon completion of the fermentation, the wine was stabilized and clarified ready for bottle. The smaller volume of juice fermented in the french oak vessels was left on its yeast lees and allowed to age for short period. After ageing, the wine was transferred out of oak and clarified, then blended with the tank fermented wine prior to bottling.

Jr. Jones are good honest wines made expressly to showcase the premium cool-climate fruit of the Mornington Peninsula, Australia.

