



MOUNT RILEY

marlborough winemakers

OUR PEOPLE, OUR CRAFT, FROM EARTH TO GLASS

MOUNT RILEY CHARDONNAY 2006

WINEMAKERS NOTES:

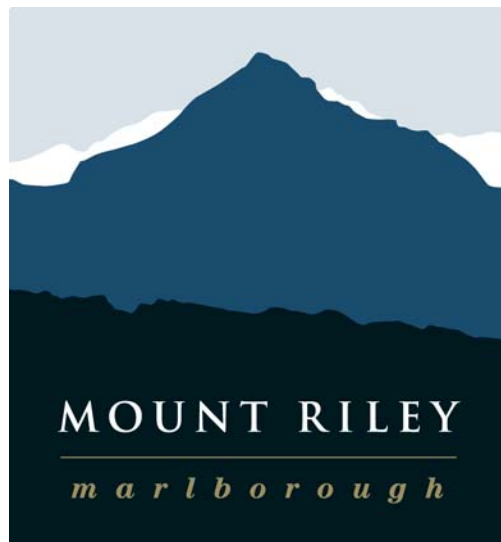
Grapes were harvested in pristine condition from Mount Riley's own vineyards in the Marlborough valley. This wine is made up of a blend, 35% of which was fermented in new and one year old French and American barriques and 65% of which was fermented in stainless steel. The wine fermented in oak underwent partial malolactic fermentation. The blend was matured for 7 months on lees.

TASTING NOTES:

- Colour* Mid yellow/gold.
Bouquet Rich tropical fruit and melon characters are overlaid by warm vanilla and butterscotch with a light hint of nuttiness.
Palate Inviting passionfruit/pineapple characters & a warm, lush mouthfeel and refreshing, balanced acidity with a long clean finish.
Drink Drinking well now, this wine will continue to drink well up to 2010. Match with cheese, light meats or creamy seafood dishes.

OTHER INFORMATION

Grape varieties: 100% Chardonnay
Origin: Marlborough, NZ
Alcohol: 14%
RS: 3.2g/l
TA: 6.8g/l
Bottle Barcode: 9419663014995
Carton Barcode: 19419663014992
Closure: Screwcap
Availability: Widely available in NZ.
Exported to the USA, the UK, Singapore, Hong Kong & Malaysia.



CHARDONNAY

2006

e750ML

ALC 14.0% VOL

NEW ZEALAND