

# LONG FLAT DESTINATIONS

## *Yarra Valley*

2006

CHARDONNAY

Australia built its international reputation on regional specialties such as Coonawarra Cabernet, Barossa Shiraz and Yarra Chardonnay. Long Flat Destinations offers the opportunity to guide your palate through the best that Australia has to offer.

### *Viticulture*

The grapes for this wine came from the Coldstream sub region of the Yarra Valley. The soils in the area are old and grey in colour and are well drained. This sub region typically produces Chardonnay with peach and melon like aromas and natural structure. The 2006 vintage was mild and long, producing whites with good flavour and elegant structure.

### *Winemaking*

A majority of the fruit was fermented in stainless steel at cool temperatures. The aim was to keep and enhance as much of the natural fruit aroma of the wine. A very small parcel was fermented in oak then blended back into the wine before bottling. This wine will continue to develop over the next 3 years in bottle.

### *Suggested Food*

This wine is ideally suited to baked goat cheeses with lavender honey and pancetta or persian feta and caramelized onion tart.

### *Technical Analysis*

Alcohol: 13.5%

Total Acidity: 6.5 g/l

pH: 3.35

