



NUGAN

ESTATE



NUGAN ESTATE BLACK & WHITE CHARDONNAY 2005

WINEMAKING

Dry warm sunny days with cool nights produced optimum fruit flavours. The fruit was then crushed, destemmed and bag pressed before undergoing slow, cool fermentation in a combination of stainless steel tanks and new and one and two year old French oak. After fermentation, half of the wine remained in oak for a further 8 months maturation, undergoing fortnightly batonage to add complexity and enhance fruit and oak integration, prior to final blending and bottling.

WINEMAKER'S COMMENTS

Brilliant straw with youthful green hues. Rich, toasty aromas of canned peach and melon with cinnamon, nutmeg and vanillin spice nuances. On the palate, complex flavours of ripe peaches and cream, layered with allspice.

WINE & FOOD MATCH

Marinated baby octopus or pan-fried scallops with artichoke hearts tossed with wild rocket.

CELLARING

Enjoy now or cellar up to 3 years.

WINE INFORMATION

Pick Date: March 2005

Bottling Date: 2006

Varietal/s: Chardonnay

Region/s: South Eastern Australia

Alcohol: 13.9%

Acid: 6.64

pH: 3.38