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2005 HEYTESBURY CHARDONNAY

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|------------|------------------------------------|----------------|----------|
| winemakers | David Dowden and Travis Clydesdale | alcohol | 13.5% |
| harvested | Late February Early March 2005 | total acid | 7.25 g/L |
| wood | 100% French Barriques (46% new) | ph | 3.20 |
| bottled | May 2006 | residual sugar | 1.75 g/L |

REGION

96 % Margaret River
4 % Great Southern

GRAPE VARIETIES

Chardonnay

INTRODUCTION

Winter rainfall was just below average at 720mm which helped the vines to recover after a long dry autumn going into dormancy. Winter temperatures were slightly warmer, and on all accounts set up the vines for a good growing season. Spring temperatures were very warm/hot in the first 2 weeks of September to break the season, however then reverted back to milder, windy conditions. The combination of a moderate spring temperatures with fine to warm weather in November and adequate ground water levels induced healthy vigour and growth in the vineyard

A cool start to the 2005 vintage in Margaret River was ideal for the Chardonnay grapes, being an early ripening variety. Precise canopy management and attention to detail in the vineyard was vital, as the combination of milder conditions, good cropping levels and vigour caused ripening problems throughout the cooler sites.

Sugar ripeness was accelerated this year with acids remaining relatively high. It is advantageous to retain natural acidity provided that the potential alcohol and flavour ripeness is in tune with sugar development. Chardonnays (esp. GG clone) have smaller than normal berries providing some acid zip. Harvest dates were normal with good flavours around ripeness, and particularly Chardonnay, which seemed to preserve the classic lime/citrus backbone.

The 2005 Heytesbury Chardonnay was fermented entirely in French oak barriques (46% new oak) before ten months of cellar maturation where the primary fruit characters become more complex by way of partial malo-lactic fermentation and extended contact with yeast lees. Wild fermentation (natural indigenous yeast) was used on 20% of the blend to induce mouth feel, richness and complex aromas.

WINEMAKERS COMMENTS

Pale straw in colour with green hues. Perfumed, floral, lavender spice, talc, grapefruit, orange zest aromatics provide a complex yet fruit driven nose. These are tightly integrated with almond/nutty/nougat characters and a feint background of gun smoke and flint. The nose is very restrained and beautifully balanced by French oak.

A long focused palate delivers lovely poise and presence in the mouth. Custard apples/pear/stone fruit/lemon tart flavours provide upfront fruit sweetness and freshness on the palate. Oak provides savoury complexity and structure sitting elegantly behind the fruit at every step. Soft creamy edges from wild fermentation and lees stirring provide texture and oily mouth feel yet finishing clean and dry by oak influences and a long mineral finish.

Overall, a very intense concentrated wine with the trademark restrained power of Heytesbury and varietal perfection of Chardonnay