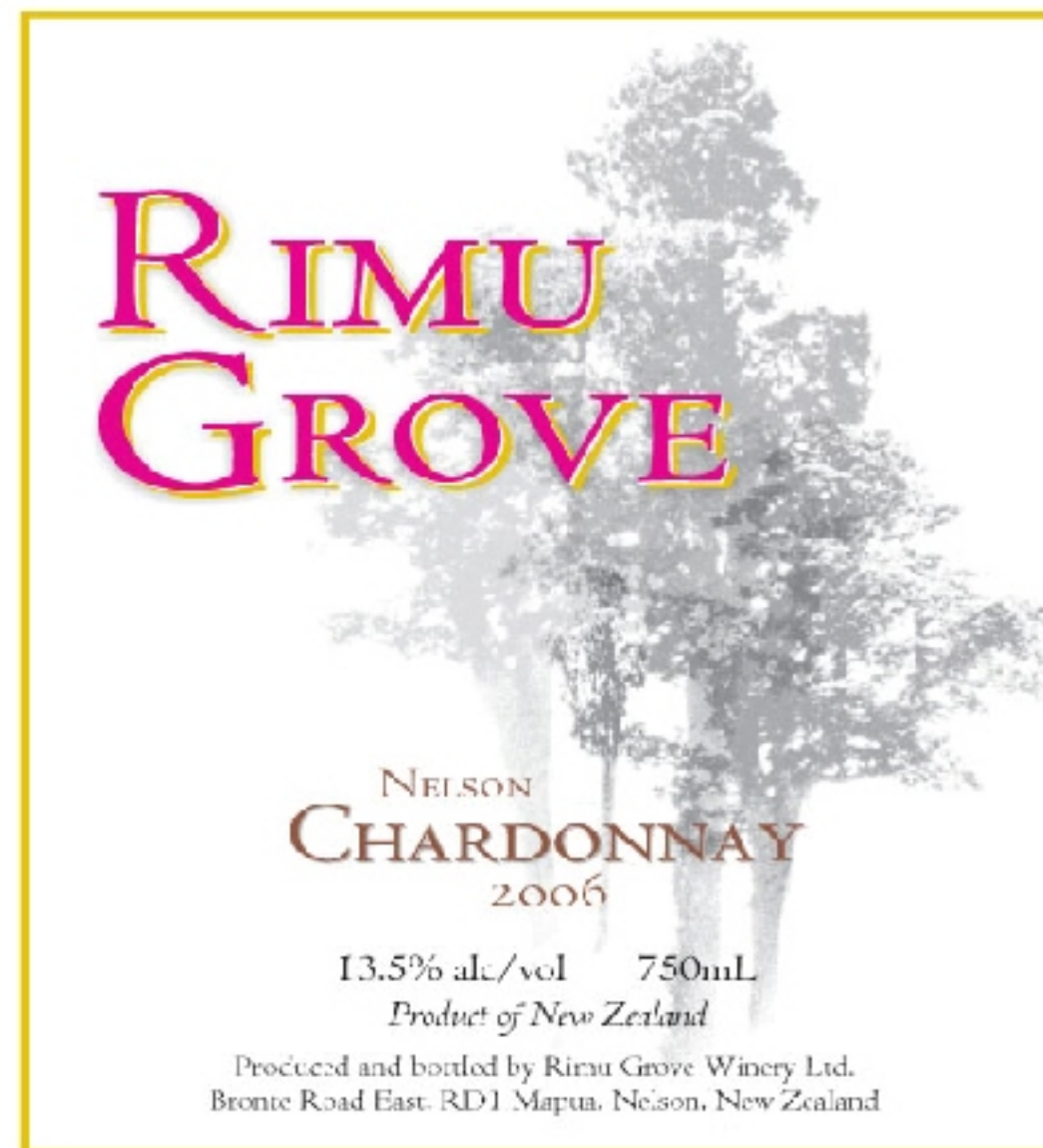


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TURNER WINE IMPORTS



Winemaker's Notes

Harvest date:	4 – 10 April 2006
Sugars at harvest:	24.3 Brix
Bottling date:	23 March 2007
Cases produced:	265
Alcohol:	13.5%
pH:	3.32
T/A:	6.8 gm/litre

100% fruit from the Rimu Grove Estate Vineyard.
100% barrel fermented in French oak (36% new)

Grapes were picked by hand and whole-bunch pressed,
followed by cool fermentation in 225L barriques.
The wine was routinely barrel-stirred on full lees for 11 months.

Tasting Notes:

Lively baked apple, juicy pear, citrus, and mineral flavours echo on the long, impressive finish. Fresh and vibrant; smooth round and generous. A nicely layered wine with elegant sweet nut and toasted oak notes shining through, this chardonnay has a natural affinity with food. It is drinking well now, or will mellow and mature gracefully in the cellar until 2014.

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