

# STEFANI ESTATE



## 2006 YARRA VALLEY CHARDONNAY

### THE VIEW

#### *Tasting Notes*

This wine displays a light straw colour with a hint of green.  
It exhibits melon, white stone  
fruit, roasted nuts and buttery characters.  
The palate is both delicate and complex, a result of its lees contact  
and spicy oak influences.

#### *Winemaking Notes*

This wine was produced entirely from fruit grown at our  
estate vineyard at Healesville.  
The fruit was hand picked on March 19 and pressed and cold  
settled for 48 hours. It was then racked, inoculated and, when  
actively fermenting, transferred into French oak barriques.  
Upon the completion of its alcoholic and malo-lactic fermentations, it was  
matured in cask for 12 months. Matured on lees  
with periodic stirring, this wine was then lightly fined and filtered.

424 Cases produced Bottled December 2007

Has the length and persistence of all top Yarra Valley chardonnay, the flavours within a  
tight ring of nectarine and grapefruit, the oak balanced and integrated. Diam.

14% alc. **Rating 94 Drink 2015 \$50 Date Tasted Feb 09**

James Halliday 2010 Australian Wine Companion