

GEORGIANA 2006

Georgiana is a fresh, vibrant expression of the classic Margaret River blend of aromatic sauvignon blanc and crisp semillon, combined with fruity chardonnay. Bright and refreshing, the blend combines sweet tropical fruit with cleansing citrus to create the perfect summer white.

Tasting notes

Appearance	Pale straw with a hint of green.
Nose	A fresh fruit salad of passionfruit, honeydew melon, white peach, kiwi fruit, fresh figs and lemon blossom.
Palate	Vibrant flavours of lemon zest are followed by a succulent, creamy mid palate layered with pear, melon and fresh Granny Smith apple. The lingering finish is bright, crunchy and zesty. Ideal served chilled on a summer's day.
Food pairing	Salt and pepper prawns served with a fresh rocket salad and aïoli.
Cellaring	Drink now.

Technical notes

Vineyard	The fruit is predominantly sourced from our own Chapman Brook Vineyard as well as Estate owned vineyards and contract growers in the Margaret River region. Vines grow in a range of different soil types, sandy loams the most common. Various canopy management methods are used, with the objective of maximising sunlight into the fruiting zone, enhancing fruit flavour development, the most important requirement for aromatic white wines.
The season	In Margaret River, 2006 was a challenging vintage for many reasons. The summer months were unusually mild with occasional light rain. The mild conditions resulted in a harvest delayed by up to four weeks across all varieties, the latest vintage recorded in the region's forty years of viticulture. Excellent acid retention and vibrant fresh fruit flavours are the result of this late season.
Blend	37% sauvignon blanc, 31% semillon, 29% chardonnay, 3% viognier.
Winemaking	This year's Georgiana is predominantly a blend of Margaret River sauvignon blanc and semillon. The philosophy behind Georgiana is one of freshness and vibrancy with our methods tailored to maximise the fruit flavours characteristic of our Margaret River vineyards. Fruit is machine harvested at night to take advantage of the cooler night-time temperatures. The clear juice is racked off gross lees and fermented to dryness in stainless steel tanks. Bottling took place in August 2006.
Analysis	13% alcohol, 6.8g/l total acidity, 3.35 pH.
Closure	Screwcap.
Market	Domestic.