

# Five Sons Estate Chardonnay 2005

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Select parcels of the best fruit our estate produces is made into wine bearing the Five Sons Estate label. These wines are complex, layered and seductive.

Our 2005 Chardonnay fruit was whole bunch pressed, settled in tank and then 80% of the juice was delivered to French Oak barriques with the remaining 20% held in stainless steel. Half of the barrels and the whole stainless steel tank component were inoculated with cultured yeast and the remaining half of the barrels fermented naturally through the action of naturally occurring wild yeasts. Primary fermentation to dryness took between 25 and 35 days with the barrel component then taken through malolactic fermentation followed by regular lees stirring over the following 15 months before bottling.

The combination of barrel (80%) and stainless steel tank (20%) components has delivered a wine that while complex, rich, creamy and mineral in texture, still features clean, fresh citrus, white peach, melon and cashew flavours providing the ideal balance.

## Technical Information

<b>Cases produced</b>	260
<b>Date harvested</b>	March 2005
<b>Bottling date</b>	July 2006
<b>Release date</b>	October 2006
<b>Alc/vol</b>	13.5%
<b>Total Acidity</b>	6.28
<b>pH</b>	3.41
<b>Winemaker</b>	Rollo Crittenden

