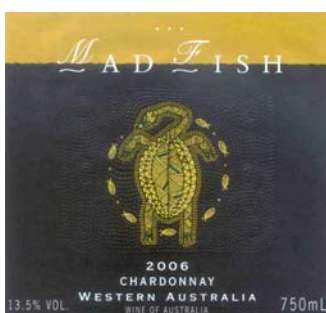


# MAD FISH

## 2006 MadFish Chardonnay

Varieties  
Chardonnay

Region  
Margaret River 71%  
Great Southern 29%



**Technical Notes** Grape ripening across the entire south west of WA has been defined and affected by the extraordinary weather of late spring in 2005 with all early stages such as flowering and fruit set delayed by, in many cases, up to 4 weeks. The cool and intermittently wet summer has not allowed the vines to catch up to any extent with ripening being later than ever experienced before. The cool and mild conditions produced tighter and more elegant whites with Chardonnay being of outstanding quality.

The chardonnay fruit was sourced from vineyards in Margaret River (71%) and Great Southern (29%). All the wine is barrel fermented and left on lees for 10 months in new and 1 year old French oak. Some components are stirred to add texture and no components underwent malolactic fermentation.

**Tasting Notes** The 2006 MadFish Chardonnay is a classic exponent of the 'modern' style of barrel fermented Chardonnay: the wine structure is lighter and fresher with cleaner, crisper mouthfeel than the Chardonnays of earlier years. A combination of the cool year and more judicious use of complimentary oak has produced a wine of style and balance. The palate is crisp and bright with an initial burst of honeydew melon and citrus fruit balanced by a more textural mid-palate with cashew barrel fermentation characters. The finish is a typical of 2006 whites: long clean grapefruit flavours with crystalline acidity. This is a very classy and youthful wine with an elegance that will complement the fresh flavours of today's cuisine.

**Cellaring** This wine will develop further over the next 3 to 5 years, but has an appealing combination of fruit, structure and complexity that is best enjoyed in its youth.



MADFISH WINES

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