

# MAD FISH

## 2006 MadFish Premium White

Varieties:

Chardonnay 93%

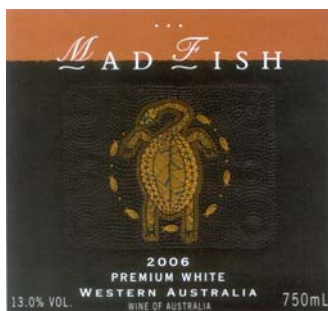
Semillon 4%

Sauvignon Blanc 3%

Region:

100% South Western

Australia



### Technical Notes

The 2005/2006 growing season was a remarkably cool one. Maximum temperatures only rarely got as high as 30C and in general the nights were relatively warm. This meant that the diurnal range (the difference between the maximum and minimum temperature for a twenty four hour period) was very low. This small diurnal range throughout the year lead to very even ripening conditions for white grapes.

The cool conditions through the year allowed the fruit to develop very fine and quite delicate flavours. Additionally the lower temperatures meant that the fruit stayed on the vine for about a week to two and a half weeks longer than is normal leading to greater concentration of flavour in the fruit.

The fruit for this wine was exclusively sourced from the cooler regions of the lower South West of Western Australia where Chardonnay tends to develop a range of flavours from the leaner citrus end of the spectrum up to the fuller nectarine and melon characters.

This wine was fermented in stainless steel tanks without the interference of oak to allow the complex fruit characters to dominate the palate. Low fermentation temperatures allow the evolution of flavoursome esters and linked with a non-oxidative regime and early bottling has also preserved the fruit flavours and characters of the cool climate Chardonnay used to make this wine.

### Tasting Notes

The wine is of a pale straw appearance with tints of green. The nose exhibits a wonderful aromatic drive bursting with fruity esters. It gains further complexity by the combination of the riper white peach and melon aromas with the finer grapefruit and citrus characters. The palate, like the nose, is also complex with many layers of fruit flavours and a clean fine structure. Again the riper fruit characters balance well with the leaner more elegant citrus flavours. The finish is generous and long with a clean acid thrust.

### Cellaring

This wine can be enjoyed immediately but the fine acid structure and balance will reward those who can resist temptation. Cellar this wine for up to three years.



MADFISH WINES

Margaret River and Denmark, Western Australia

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