



2006 AWAKENING CHARDONNAY

VINTAGE: 2006

ORIGIN: MARGARET RIVER

HARVEST DATE: hand picked March/April 2006

BLEND INFORMATION: CHARDONNAY 99.3

BOTTLING DATES: DECEMBER 2006

CLIMATE: A Mediterranean climate which combines well drained gravel loamy soils to produce premium wines of distinctive elegance and power, with complex fruit flavours and intense bouquets. Annual rainfall approx 1000- 1200ml

PRODUCTION NOTES: The parcels of fruit that could potentially make the Awakening blend are initially selected during the grape maturation sampling leading up to the harvest. The aim throughout the fruit processing stage is to preserve the fresh citrus and tropical flavours by gentle handling, minimal finings and additions, and by keeping the fruit and juices as cool as possible. Selected parcels from some of the Watershed blocks are handpicked, while other blocks are machine harvested. The parcels of handpicked fruit are loaded by manually into the small press, and whole bunch pressed. Up to 60 to 70% of the volume of the chardonnay juices selected for the Awakening wine are then transferred into a mix of new and one year old French oak hogsheads and barriques, and inoculated with a neutral yeast. The remaining 30 -40% of the parcels are fermented in tanks by a neutral yeast strain at temperatures of 15 – 15.5°C. As the tank ferments near completion, they are tasted daily then stopped by rapid chilling when the natural residual sugar level remaining lifts and balances the flavours and phenolics in the new wine. The wines in tanks remain on yeast lees for up to 6 months after fermentation is complete, with some tanks being mixed to lift and mix the yeast lees through to build up palate weight and structure

TASTING NOTES: Colour- Medium intensity, straw yellow in colour with green tints.

Nose -Complex nose, with a lifted smokiness mixed with nutty cashews and vanilla bean from barrel fermentation and maturation, and sweet fruit characters of lemon, rockmelon, peaches, and lime blossom.

Palate-The flavours of citrus, rockmelon and peach continue on the palate, with extended time yeast lees contributing to a creamy palate structure, balanced by flavours of fresh sweet lemon and vanilla bean adding palate length. The rich flavours are balanced by a crisp acidity and fine phenolic structure. The wine finishes with a lingering flavour of sweet lemons and peaches.

AGING POTENTIAL: Ready for immediate enjoyment but will mature well for up to 5 years.

IDEAL SERVED AT: 10 degrees C

CASES PRODUCED: 900-1000

WINE ANALYSIS: Alcohol 13.0%, Total Acidity 6.2g/l, pH: 3.41, Residual Sugar: 1.51g/l

ABOUT WATERSHED: Watershed Premium Wines vineyard was established in 1999. Its first wines were released in August 2002, since then its wines and business have won numerous awards including Gold Medals for each of its red wines and trophies for its Cabernet Sauvignon Merlot. The winery is located just 4.5 kms south of Margaret River township. Jancis Robinson, internationally renowned wine critic, has described the Margaret River wine region "as close to paradise as I have been on my wine travels" Watershed now produces 76,000 cases of wine annually and exports to 13 international markets. James Halliday has rated Watershed 5 stars in his 2005 & 2007 wine companions which describes Watershed

"as an outstanding winery capable of producing wines of the highest calibre"