



2005 SHADES UNOAKED CHARDONNAY

VINTAGE: 2005

ORIGIN: MARGARET RIVER

HARVEST DATE: Machine harvested March/April 2005

BLEND INFORMATION: CHARDONNAY 88.01%,

BOTTLING DATES: JULY, SEPTEMBER, NOVEMBER 2005

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 aim throughout the fruit processing stage is to preserve the fresh tropical fruit and citrus flavours by gentle handling, minimal finings and additions, and by keeping the fruit and juices as cool as possible. Each parcel of fruit is crushed immediately upon arrival at the winery. The crushed fruit is cooled down to 7°C on the way to the press. Up to 4 to 5% of the volume of the chardonnay juices selected for the unoaked chardonnay is then transferred into a mix of new and one year old French oak hogsheads, and inoculated with a neutral yeast. These parcels are fermented to dryness in barrel, and remain in barrel, on yeast lees with daily or weekly stirring of yeast lees until preparation for bottling. The remaining 95 to 96% of the parcels are fermented in tanks by a neutral yeast strain at low temperatures of 14.5 – 15.5°C.

TASTING NOTES: Colour-Light to medium intensity, pale green with yellow tints

Nose - Sweet lemon, peach, rockmelon, and citrus blossom aromas, mixed with hints of pineapple.

Palate-The flavours of peach and citrus blossom continue on the palate, with creamy lemon and rockmelon flavours adding palate weight and richness. This is balanced by a tight phenolic structure and crisp acidity. The wine finishes with a lingering flavour of sweet lemons mixed with soft nutty flavours. Lighter in palate weight than the 2004, which is a reflection of the season with 2005 being a year where flavours took longer to develop and were more delicate and to a certain extent slightly more restrained than the 2004.

AGING POTENTIAL: Ready for immediate enjoyment but will mature well for up to 4 years.

IDEAL SERVED AT: 10 degrees C

CASES PRODUCED: 17,200

WINE ANALYSIS: Alcohol 14.0%, Total Acidity 5.6g/l, pH: 3.40, Residual Sugar: 4.93 g/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"