



BUNNAMAGOO

ESTATE

WINERY RATING ★★★★★

JAMES HALLIDAY, 2008 AUSTRALIAN WINE COMPANION

2006 CHARDONNAY

A portion of the wine was fermented with indigenous wild strains of yeast and this was blended with traditional barrel-fermented and lees-stirred components. The result is a multi-layered wine in the traditional opulent Bunnamagoo style but with a unique wild infusion. The nose is a complex bouquet of white peach, citrus and nectarine. The palate has well-integrated tropical notes with attractive barrel ferment characters of cashew and toast. A mid-palate creaminess finishes with a fresh elegant line of acid and subtle French oak nuances.



A member of the Paspaley group of companies

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Paspaley Pearls Properties Pty Ltd

2006 BUNNAMAGOO CHARDONNAY

Medium bodied; obvious winemaker inputs through barrel ferment, part wild yeast, and lees; sweet nectarine and peach fruit, oak there but not over the top.

RATING 89 RECOMMENDED. JAMES HALLIDAY 2008 AUSTRALIAN WINE COMPANION