



## Showcase Chardonnay 'Unfiltered' 2006

VQA NIAGARA PENINSULA

"From a single vineyard to a single barrel, Hillebrand Showcase wines are the true expression of our passion for making great wine. Hand made from the best vineyard sites in Niagara, our unrushed approach to winemaking shines through in every bottle."

### WINE MAKING

- Hand-sorted Chardonnay grapes are whole bunch pressed, then directly sent to barrel.
- Barrel fermented and aged in 225 litre French oak barrique and 500 litre French oak puncheon barrels for 12 months. (40% new oak) (limited production of 26 barrels)
- The lees were stirred twice a week until early December.
- No malolactic fermentation.

### FLAVOUR PROFILE

- Deep yellow colour with a complex bouquet of sweet lemon, toasty oak, ripe apple and star-fruit.
- A full, rich and round mouth-feel, yet showing terrific elegance.
- Evolving flavours of ripe, apple, pear, pineapple, sweet spice and vanilla.
- A long lingering finish of spicy toasty oak.

### CRITICAL ACCLAIM

- Silver Medal – Concours Mondial de Bruxelles 2008
- 4 stars out of 5 – "Hillebrand's serious Showcase bottling boasts impressive structure and a nervy, linear style. This is a terrific food wine..." - Vines magazine, May / June 2008

### WINE ANALYSIS

- Sweetness Level: (0) Dry, 2.0 g/l
- Alcohol: 13.5%
- Total Acidity: 6.6 g/l
- PID#: 1039155
- UPC#: 0 48162 00669 0
- Retail: \$35.00

### SERVING SUGGESTIONS

- Serve lightly chilled at 13 to 15°C.
- Serve with wild mushroom rice stuffing and your holiday turkey; cream sauces on pasta tossed with smoked salmon or scallops; grilled fillets of firm fish on cedar plank; puff pastry-wrapped salmon or chicken.
- Enjoy now through 2011.

June 2008

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