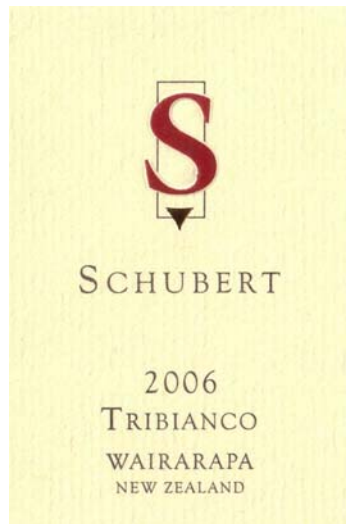




SCHUBERT

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### **2006 TRIBIANCO**

VARIETIES: Cuvée of three white grape varieties: Chardonnay, Pinot Gris and Müller-Thurgau.

ORIGIN: Martinborough

CLIMATIC CONDITIONS: Warm, dry spring and summer with some rainfall during autumn.

DATE OF HARVEST: 29. March & 7. April 2006

HARVEST & VINIFICATION: Hand-picked, whole bunch pressed and partially fermented in new and used French Oak barriques & puncheons. Some maturation "sur lie" with occasional "battonage". Racking by gravity to keep maximum freshness of fermentation-CO<sub>2</sub>.

DATE OF BOTTLING: 23. March 2007

ALC: 14.0% VOL

TASTING NOTES: Straw coloured wine that reminds of varieties like Viognier and Roussanne with aromas of vanilla nutty, sugary mandarins with some apricots and spices with sweet floral and herbal tones. A full-bodied wine with creamy texture and toasty oak, hints of honey however a dry, mouth-filling, well structured white wine to age.

DRINKING TEMPERATURE: 12 °C

CELLARING: now to 8 years

BOTTLES PRODUCED: 3671