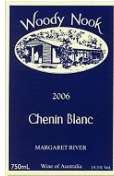


Metropolitan

WINES & SPIRITS

Woody Nook Wines Chenin Blanc 2006



Product Information:

Appellation:	Margaret River, Australia
Harvest Dates:	4/10/06
Bottling Date:	September 2006
Alc:	14.5%
Closure:	Stelvin

Winemaker Notes:

7,501 tonnes of Chenin Blanc grapes were picked at a Baumé of 13.65 on the estate on the 10th of April, 2006. They were brought straight to the winery from the vineyard and crushed, pressed and pumped into stainless steel, refrigerated tanks for settling. The clear juice was then racked to fermenters for alcohol fermentation. This process took 26 days. The wine was then protein and cold stabilized and subject to a fining procedure. After this the wine was filtered and ready for bottling in September 2006. 494 cases were made.

Tasting Notes:

This Woody Nook Chenin Blanc has just a hint of sweetness. There are tropical fruits on the palate with a honeyed smoothness and a refreshingly dry finish.

Supplier Information:

Woody Nook is a family-owned, small production winery in the Margaret River growing area in Western Australia, a three-hour drive from the southern outskirts of Perth. The winery currently maintains a total of 17 acres of non-irrigated vines, including cabernet sauvignon, shiraz, merlot, sauvignon blanc, chenin blanc, chardonnay, semillon and cabernet franc, the grapes from which are totally hand-picked. They produce a little more than 5,000 cases of wine a year. The first cuttings were planted in 1982 and the first crush took place in 1987, the first winery building having been built the year before. Woody Nook is currently owned and operated by Peter and Jane Bailey, a native Western Australian couple who now reside in the U.S. Winemaking duties are handled by Neil Gallagher, whose parents were the original owners of the Woody Nook

For additional information please visit www.woodynook.com.au.