

# CHARLES MELTON

F I N E B A R O S S A R E D W I N E S

## 2006 Richelieu

### Vintage

The spring of 2006 provided us with a much needed return to normal rainfall patterns, which always includes the odd heavy downpour (7" in 48 hours in this instance!) which helps put gold moisture levels in the soil for the approaching summer, especially important for our dry grown vineyards. Mild over the Christmas/New Year period and leading into harvest with the only aberration being a five day blast of 40° heat which thankfully past quickly. A final refreshing 30mm of rain a few weeks or so before harvest then led us into the calmness of Autumn proper and an even paced, relaxed harvest. This weather caused it to be the most recent normal starting time for Vintage with our first pick being on the 1<sup>st</sup> of March (as opposed to the 1<sup>st</sup> of Feb or so of '07 and '08).

To compare and contrast the two releases of '05 and '06, they could be summed up in a reasonably simplistic sense by saying the '05 vintage represents a burgundian view of the world whereas the '06's are firmly in the Bordeaux camp. Stylistically more classic tannin structures are apparent in the '06's and the wines, whilst retaining our normal weight, are more muscular than the plump '05's.

### Style

Lovely sweet Grenache florals, musky perfume overlain with just a hint of cedar toast from the oak. The initial impact in the mouth is a flood of sweet fruit, rich but with some fine tannins to match. The mix of both sweet fruit and cedar/spice is apparent all the way through the profile of the wine as it sits in your mouth. Will be an elegant and gentle long term sleeper.

### Vinification

The normal Charles Melton melange of techniques: whole bunch fermentation, along with de-stemmed but uncrushed fruit. The cap management techniques used included pigeage & hand-plunging, as well as daily pump-overs throughout the 10-day fermentation. A combination of French and American oak barriques were selected to provide an oak balance in the resulting wine. No fining agents are used in the production of our wines.

*Charlie Melton*