



Chardonnay 2008

Winemaking:

Selected parcels of hand-picked Nelson fruit were combined with machine harvest grape, lightly bag pressed at a Nelson winery and then fermented in a mixture of American and French oak barriques. A stop malolactic fermentation (75%) was carried out and the wine stirred on lees at regular intervals until ready for bottling.

Tasting Notes:

Fruit harvested from eight year old vines in the promising Motueka region of Nelson has produced a well balanced wine with a rich creamy nose and palate, ripe rounded mouthfeel and long malolactic finish. Hints of mealiness and toasted biscuits lead into a palate laden with subtle tastes of banana, peaches and tropical fruits combined with subtle oak integration.

Notes:

Clean alive, food-friendly Chardonnay, quite dry and mouth-filling, showing best with lunch or dinner – or a platter of antipasto. Three years good drinking ahead.

Varietal: 100% Chardonnay

Appellation: Nelson, New Zealand

Technical Details:

Winemaker	Justin Papesch	Alcohol	12.7%
Harvest Date	21 April 2008	Total Acidity	7.1 g/L
Bottling Date	2 December 2008	pH	3.50
		Residual Sugar	6 g/L

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