



Chardonnay 2009

Winemakers

Antony Worch (France)

David Grant (NZ)

Winemakers Tasting Notes

Our 2009 Chardonnay is a delicious marriage of stone fruits, refreshing citrus flavors and minerals. We blend a small portion of oak fermented Chardonnay to our main production of 'unoaked' wine to produce a light, refreshing wine. The result is a bright, fresh style of Chardonnay, balanced by the perfect touch of richness. Enjoy drinking this wine on its own or match it with a wide variety of Spring and Summer seasonal foods. Shrimp, vegetable flans, white fish salads or a big bowl of fresh mussels with butter, garlic and lemon zest are ideal. A perfect brunch and lunch companion!

Winemaking Notes

We destemmed, crushed and loaded very ripe Chardonnay grapes directly into the tank press. Following some skin contact, we pressed the skins and transferred the juice into a combination of stainless steel tanks and used oak barrels for fermentation. About 15% of the wine was barrel fermented and briefly aged in the older oak barrels.

Harvest Date

Handpicked and sorted in early May

Vineyard

Home Block

Wine Analysis

Alcohol 13.5 ~ TA 9.7 ~ RS 1gm/l

Production ; 150 cases

ALC.13.5%BYVOL



750ml