



2012 Chardonnay

VARIETY

100% Chardonnay

GRAPEGROWERS

Grown at Astrolabe Farm.

LOCALITY

Grovetown, Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	0.8 g/l
pH	3.51
Titrateable Acidity	5.74 g/l

VITICULTURE

Climate A normal spring was followed by the coolest summer in years. Fortunately, we were saved by an unusually warm and sunny autumn. The extended season, with longer 'hang' time, has produced great intensity.

Soils Free-draining deep, silt loam.

Vine Management Standard trellis with vertical shoot positioning, pruned to 2 canes. Vines are trimmed closely, well tucked, cluster-thinned and lightly leaf plucked.

Harvest Dates The 13th, 19th, 20th and 24th of April, 2012.

TASTING NOTES

Colour/Appearance Pale straw.

Aroma/Bouquet Complex citrus fruit, hazelnut meal, crème caramel and sweet oak vanillin.

Palate Full-bodied with nectarine, honeydew melon, fine oak and a long ripe citrus finish.

Cellaring Already drinking well and likely to improve over the next 3 years.

Suggested Foods Pasta and poultry dishes, smoked salmon and light game.

Serve Lightly chilled.

WINEMAKING

The fruit was hand-harvested and gently whole-cluster pressed. Free-run juice was fermented in oak barrels, using wild and cultured yeast strains and some retained grape solids. Malolactic fermentation ensued in the barrels. These traditional methods have added a nice creamy weight to the wine.

Winemakers Simon Waghorn and Tim Adams