

# Netherwood

## Chardonnay 2015

Estate  
**Black**

White gold hue. Grilled white peach on the nose with white flowers, fresh linen, white rock and teak. The palate is textural and concentrated with warm spice, blood orange, fig and a touch of black current leaf. Luminous acidity is wrapped in warmth, beach sand and seaspray. Salty and salivating with persistent length. Drink now until 2026.

### Vineyard

This Chardonnay is grown at the Netherwood Vineyard which lies in the foothills of the Teviotdale ranges in Omihi, North Canterbury. The Chardonnay vineyard is 0.8 Hectares and was planted in 1986 on a south facing hillside. The soils are classified as Waipara Greensand which is a green grey richly glauconitic sandstone. The vines are mass selection and thought to be cuttings of Mendoza Chardonnay. The vine density should be 5000 vines per hectare but one third of them have been top grafted to Pinot Noir so it is hard to tell.

### Season

A mild, dry winter lead into a long cool spring. Vineyards were slow to spring to life as soil temperatures remained low and sunshine was scarce. Around the middle of December the summer switch was flicked and days became warm and dry. Vine leaves moved from pale to dark green as they soaked up the summer rays ripening the small clusters as they moved from inflorescences to grapes. Although flowering was a little later than usual, progress was made, and by early April the grapes contained juice

with early season freshness and late season richness.

### Harvest

Hand harvested on April 8 2015 (same day two years ago as the 2013)

Harvest 766kg      Yield = 766g/vine

Brix 22.6      TA 8.3g/ L      MA  
2.2g/L pH 3.20

### Fermentation

100% foot crushed and then whole bunch pressed, no settling, fermentation with yeast propagated from a vineyard starter, in a 500L tight grained old French cask with maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 8 months. Bottled unfinned and unfiltered.

### Bottled

Bottled in one lot under screw cap on Nov 26 2015. 49 cases made

R.S 1.4 g/L      TA 7.1 g/L      pH 3.27  
Dry extract 27g/L      Alcohol 13.5%

Please decant. A unique and rare wine from a very unique vineyard.