

Omihi Series

Estate
Black

Chardonnay 2011

Tasting Notes

Pale straw/white gold hue. Complex and integrated bouquet of white floral, grapefruit, lemon honey, brioche and hazelnut. Mealy, with fresh mineral notes like sea spray. The palate is broad, and enveloping with saline minerality that carries, persists and freshens giving this wine a dense and complete structure. Drink now to 2017.

Harvest

Hand harvested between 18-19 April 2011

Harvest 5.73 Ton Yield = 1.6 kg/vine Brix 24.2 TA 8.0g/ L pH 3.25

Hand harvested from 10 - 16 year old organically managed Chardonnay vines grown on calcareous clay soils called Awapuni clays.

Season

After a cool start to the growing season, we experienced warm settled weather through flowering. This resulted in a good fruit set and balanced yields. Warm summer temperatures allowed even ripening and intermittent rain events prevented the onset of drought and avoided undue vine stress. The flexibility of our picking crews meant harvest could be undertaken between any autumn rain events and ensured that the hand selected fruit reached optimum ripeness.

Fermentation

Whole bunch pressed, no settling, wild fermentation in 228L and 500L tight grained French casks (1-5 year old) and maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 15 months.

Bottled

Bottled in one lot under screw cap on 25 July 2012

R.S 2.6 g/L TA 7.1 g/L pH 3.29 Dry extract 24.2g/L Alcohol 14.0%