

Netherwood Chardonnay 2016

Estate
Black

White gold, pale straw hue. Citrus, grapefruit and white peach aromas. A dense and textural mid pallet with fresh sandy minerals emerging and persisting through the pallet. A rich wine with balance and freshness.

Please decant. Un-fined and unfiltered. A natural sediment may form in the bottle
Drink now to 2025 Vineyard

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 and planted at a vine density of 5000 vines per hectare. The Netherwood Vineyard gained full organic certification in March 2017 and is farmed using Biodynamic principles.

Season

A dry mild winter meant a continuation of the drought in the North Canterbury region. Normally green hills were pale and drying off early except for early green shoots in hillside vineyards. Late spring frosts lowered yields in some vineyards and added to the stress on the vines as canopies were established. Un-seasonally heavy rainfall in January provided some reprieve from the drought and the vines around the valley sprung to life pushing young shoot tips and completing canopy establishment. Dry conditions returned and continued into late Autumn allowing gradual and even ripening of fruit with very little disease pressure. Despite the early season challenges

vintage 2016 ended with balanced, ripe, and disease free fruit making harvest a deserved celebration of another unique harvest.

Harvest

Hand harvested on April 15 2016

Harvest 1.2T	Yield = 0.62kg/vine	
Brix 23.5	TA 6.5g/ L	MA
2.2g/L	pH 3.45	

Fermentation

50% foot crushed and then whole bunch pressed, no settling. Fermentation with yeast propagated from a Netherwood Vineyard starter, in a 600L tight grained two year old French cask with maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 7 months. Bottled un-fined and unfiltered. Sulphites added.

Bottled

Bottled in one lot under screw cap on Dec 1 2016. 64 cases made.

R.S 1.4 g/L	TA 4.5 g/L	pH 3.60
Dry extract 21.4g/L	Alcohol 14.0%	
Total SO2 37mg/L		