

Chardonnay

2013

Estate
Black

Tasting notes

Light or white gold with a slight green hue. A bouquet of lime, citrus peel, honey and spiced apple with white mineral and hazelnut aroma. The broad, dense palate is balanced with fine and crisp minerality making the wine rich and salivating. Flavours of rich nectarine, lime, and baked apple. Powerful but delicate. Drink now to 2020.

Season

The coldest spring in ten years meant more time than usual frost fighting in the vineyard. However once the show weekend threshold past we experienced one of the best summers in recent years which allowed some beach time recovery and good conditions for flowering and fruit set. The lack of mid summer nor-westers allowed our vineyard canopies to relax in the sun drenched still weather – giving good canopy growth, low vine stress and good ripening. Hand picking allowed us to capture our fruit in perfect condition with thick skins, moderate brix, and good levels of natural acidity. It really was a good one.

Harvest

Hand harvested on April 3, 4, and 5 2013

Harvest **6.74 Ton**
Yield = **960g/vine**
Brix **23.7**
TA **9.4g/L**
pH **3.25**

Hand harvested from our 3.8 ha block of 18 year old Mendoza Chardonnay vines grown on own roots in sedimentary fans of Awapuni clay loam with Calcium carbonate deposits.

Fermentation

Whole bunch pressed, no settling, wild fermentation in 228L and 500L tight grained French casks (1-5 year old, 15% new) and maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 14 months.

Bottled

Bottled in one lot under screw cap on 28 March 2014.

R.S **3.8 g/L**
TA **7.5 g/L**
pH **3.25**
Dry extract **28.0 g/L**
Alcohol **13.5%**