

Netherwood Chardonnay 2013

Estate
Black

Tasting notes

White gold hue. A bouquet of white flowers, grapefruit hazelnut and almond. The pallet is supple and broad with a sandy and fresh minerality. A unique and rare wine from a very unique vineyard. Drink now to 2018.

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 half of them are Pinot Noir so it is hard to tell.

Season

The coldest spring in ten years meant more time than usual frost fighting in the Netherwood 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 8 2013

Harvest **1.06 Ton**
Yield = **1.00 kg/vine**
Brix **23.6**
TA **7.95g/L**
MA **2.11g/L**
pH **3.56**

Fermentation

Whole bunch pressed, no settling, fermentation with yeast propagated from a vineyard starter, in a 228L and 500L tight grained old French casks and maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 11 months.

Bottled

Bottled in one lot under screw cap on 28 March 2014. 53 cases made

R.S **1.38 g/L**
TA **6.2 g/L**
pH **3.70**
Dry extract **26g/L**
Alcohol **13.5%**