

Alc	pH	TA
14%	3.22	7.1 g/l

SEASON SUMMARY

The 2007 season was challenge. Budburst began earlier than normal, racing away to a frost-free start in the Wairau Valley. But our early predictions of a bumper crop were quashed by the coldest December in 50 years.

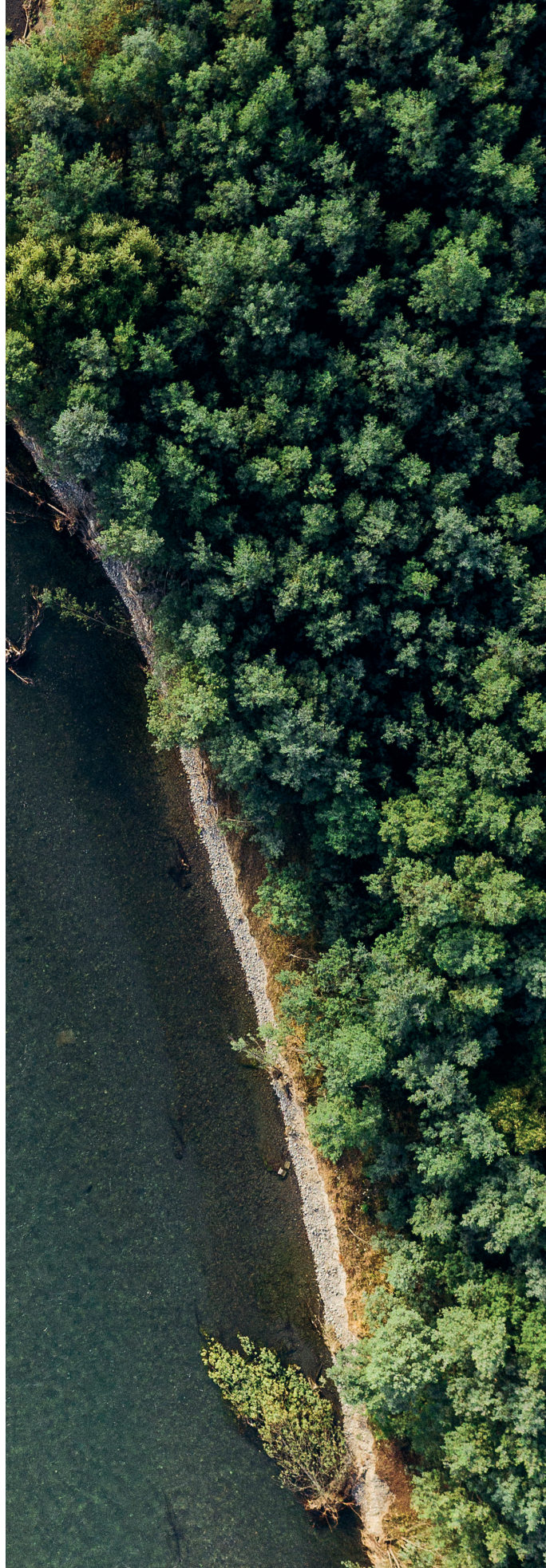
Cooler than average weather prevailed through most of the summer. It brought bringing the season back from its early start and put worried looks on many a winemaker's face. But the beginning of autumn brought the arrival of a true 'Indian Summer' and the vineyards ripened rapidly under sunny, blue skies. The settled April weather allowed each block to fully ripen.

The Chardonnay harvest began on the 23rd of March and finished on the 21st of April.

KEY VINEYARDS

Our 2007 Chardonnay mostly comes from Mendoza clones from the Cloudy Bay Estate and grower vineyards in the Wairau and Brancott Valleys. Soils vary from the silty gravels found in Rapaura, to the fine silty loams of Renwick, and the aged alluvial gravels of the Brancott Valley.

The vineyards are planted at a density of 1,850 vines per hectare and most vines are trained to the vertical shoot position (VSP) trellis system.



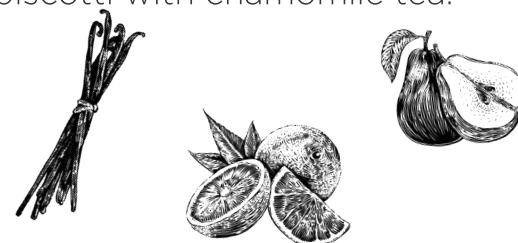
WINEMAKING & BLENDING

The fruit was predominantly hand-picked and loaded directly into tank presses to minimise fruit handling and enhance palate structure. The rest of the fruit was machine-harvested into small bins then pressed in the same fashion.

After settling, the majority of the juice was transferred directly to barrels and allowed to ferment using indigenous yeast strains before going through malolactic fermentation. The rest of the juice was transferred to stainless steel tanks and inoculated with a cultured yeast strain. Blending occurred after one full year in French oak barrels and the final wine was bottled in July 2008.



NOSE: The 2007 Chardonnay is irresistibly vibrant. On the nose are aromas of toasted nut, grapefruit, fig and pistachio biscotti with chamomile tea.



PALATE: The palate's savoury beginning gives way to a taut citrus core. Natural fermentation and judicious oak handling deliver a refined and textural finish.



Chardonnay

2007