

Alc 14.5% **pH** 3.22 **TA** 6.78 g/l

SEASON SUMMARY

The 2008 season began with idyllic flowering weather, which led to excellent fruit set for all varieties. A warm summer followed and the season finished close to the long-term average for heat summation, sunshine hours and rainfall.

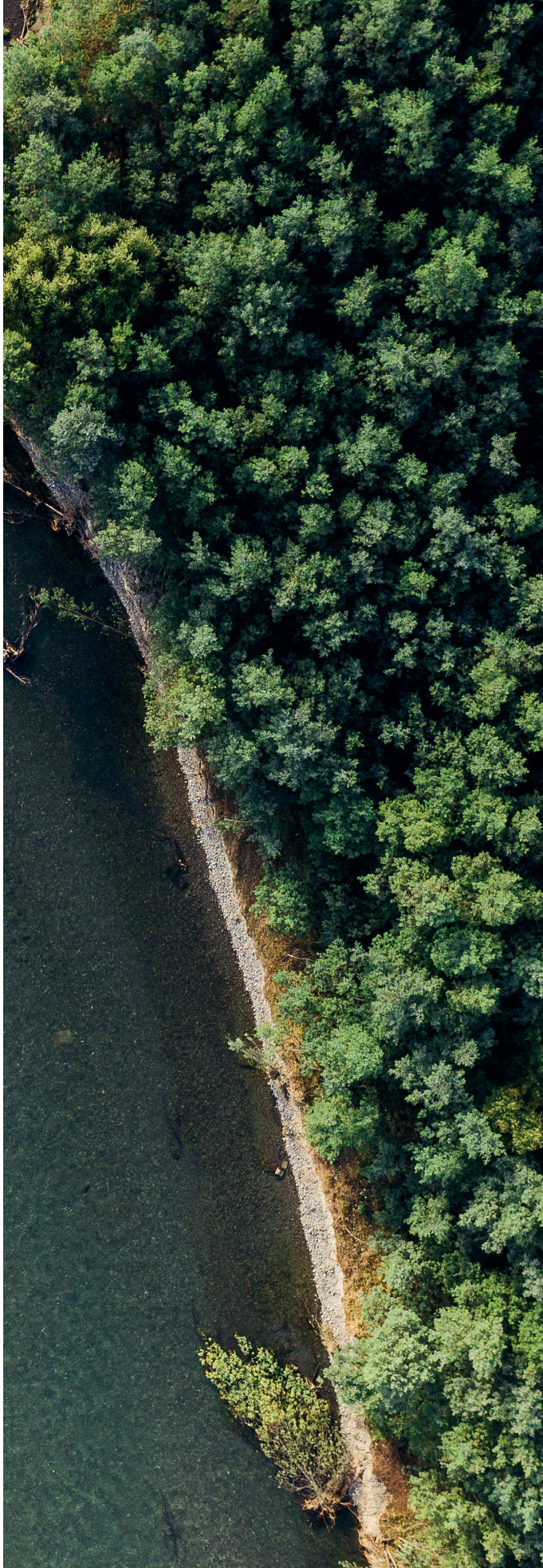
An exceptionally dry ripening season was punctuated by two rain events during the second half of harvest. These produced many a grey hair and sped up our picking. All vineyards were picked in just over a month, and the vintage was completed earlier than ever before.

We picked our vineyards according to their flavour profile, starting on the 19th of March and finishing on the 8th of April. The fruit offered us rich and pure varietal flavours and we were pleased with the quality we received into the winery.

KEY VINEYARDS

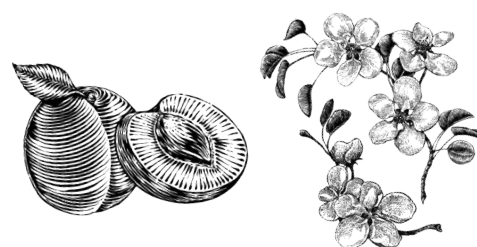
Our 2008 Chardonnay comes from vineyard blocks located across the Brancott, Fairhall, Ben Morven and Central Wairau Valley sub-regions. These vineyards grow a mix of our preferred low yielding Mendoza and B95 clones and the vines excel in their alluvial soils.

Each site produces a unique flavour profile and allows for an assemblage of a complex and balanced wine.

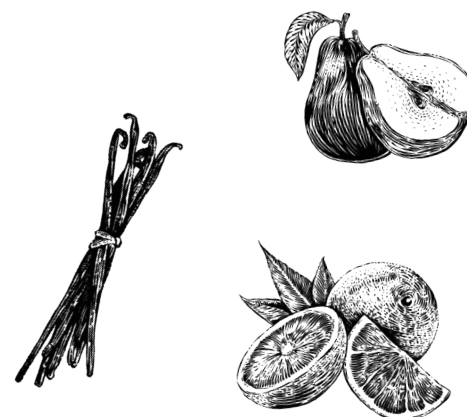


WINEMAKING & BLENDING

After gentle pressing, the juice was 100% barrel fermented in French oak. The wine remained in barrel, 20% of it new, for one year before bottling. It enjoyed regular lees stirring to build palate weight and lift aromatics and about 70% saw malolactic fermentation. The final blend was determined in May 2009 and bottled the following July.



NOSE: The 2008 Chardonnay is a reflection of its sunny origins. On the nose you'll find intense aromas of peaches, nectarines, aromatic herbs and biscuit.



PALATE: The palate begins with light stone fruit, before becoming a slippery mid-palate that refocuses into an aromatic, mineral-rich finish.



Chardonnay

2008