Alc pH TA RS 14% 3.3 6.96 g/l 2.0 g/l

SEASON SUMMARY

The 2009 season had a warm and sunny start to the growing season, followed by a cooler and wetter summer than Marlborough is used to. Eventually we were granted cool, sunny temperatures and dry weather, which led to slow and gentle ripening.

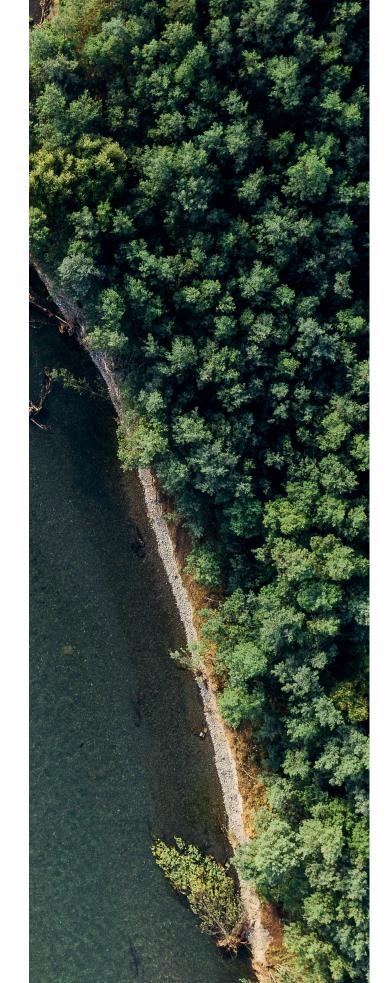
In a first for Cloudy Bay, the harvest saw all varieties and sites picked within a month. While there was concern in the region about rainfall and botrytis, we were able to harvest fruit in excellent condition and at optimum ripeness.

We picked our vineyards according to their flavour profile, starting on the 1st of April and finishing on the 20th. This was two weeks later than usual – the slow ripening of our fruit during the 2009 growing season offered us intense and pure fruit flavours. We were delighted with the fruit quality received. Brix levels at harvest were between 22.2 and 23.9.

KEY VINEYARDS

Our 2009 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 2010 and bottled the following July.



NOSE: The 2009 Chardonnay is bright and appealing, with a crystalline mid-yellow hue. The nose has luscious aromas of white chocolate, cashew nuts, ripe peach, pink grapefruit and white flowers.



PALATE: The palate's bright acidity is balanced by rich flavours of ripe nectarine, nougat and toast crust. The finish is silky, with appealing intensity.



Chardonnay