

Alc	pH	TA	RS
13.8%	3.28	6.55 g/l	2.2 g/l

SEASON SUMMARY

The 2010 season had a 'false start', with unseasonably warm temperatures followed by long cool spring weather. The warm weather over a critical setting time meant flowering was successful, with ideal - but slightly reduced - fruit set.

From late December onward the season was reasonably warm and very dry. Overall, it was a season of remarkable ease.

We hand picked our vineyards according to their flavour profile, beginning on the 26th of March and finishing on April 15th. Harvest was rarely interrupted by rain and the fruit was harvested at a steady pace as it reached ideal maturity.

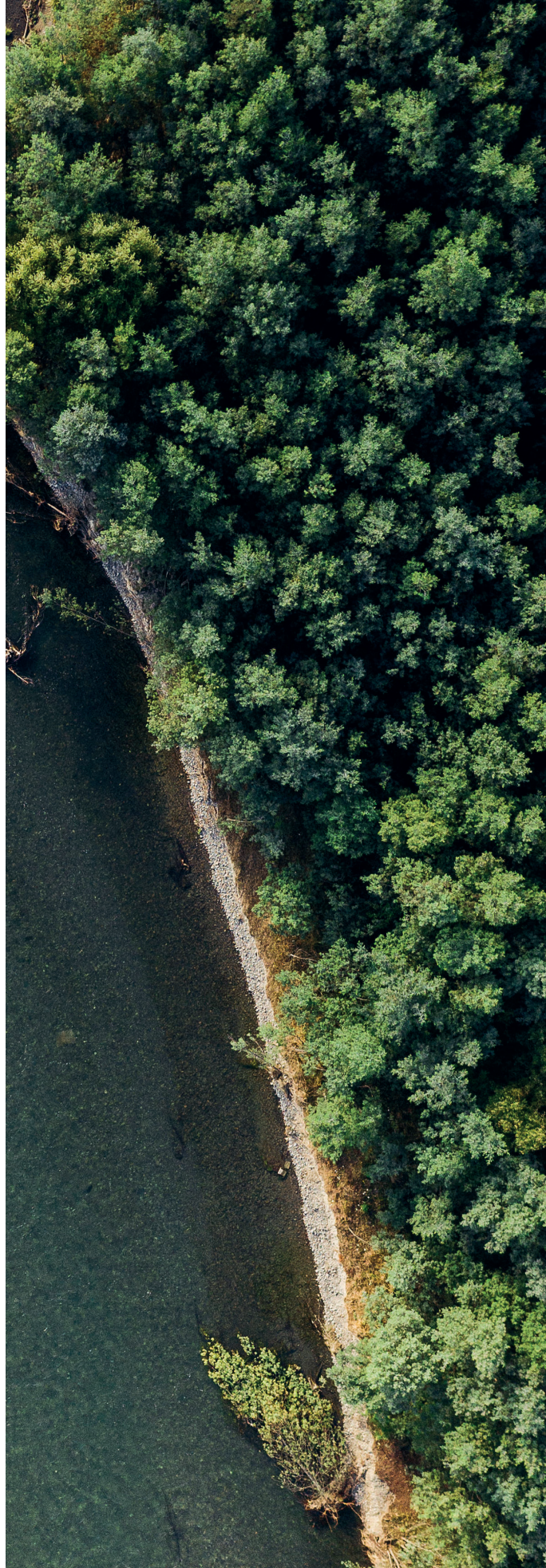
KEY VINEYARDS

Our 2010 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, 15% 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 March 2011 and bottled the following January.



NOSE: The 2010 Chardonnay is a lively wine, offering richness and depth. The nose has aromas of cereals, wheat flower, mandarin and ripe lemon. A hint of smoke pulls through, balanced by creamy cashew nuts and bright grapefruit zest.



PALATE: The palate is silky and fills the mouth with flavours of slate, green plums, tart lemons and nougat.



Chardonnay

2010