

Alc 14% **pH** 3.2 **TA** 7.4 g/l

SEASON SUMMARY

A warm spring emerged from an unusually wet winter, providing the perfect conditions for rapid growth. The warm conditions continued and flowering occurred in late November, a week earlier than average.

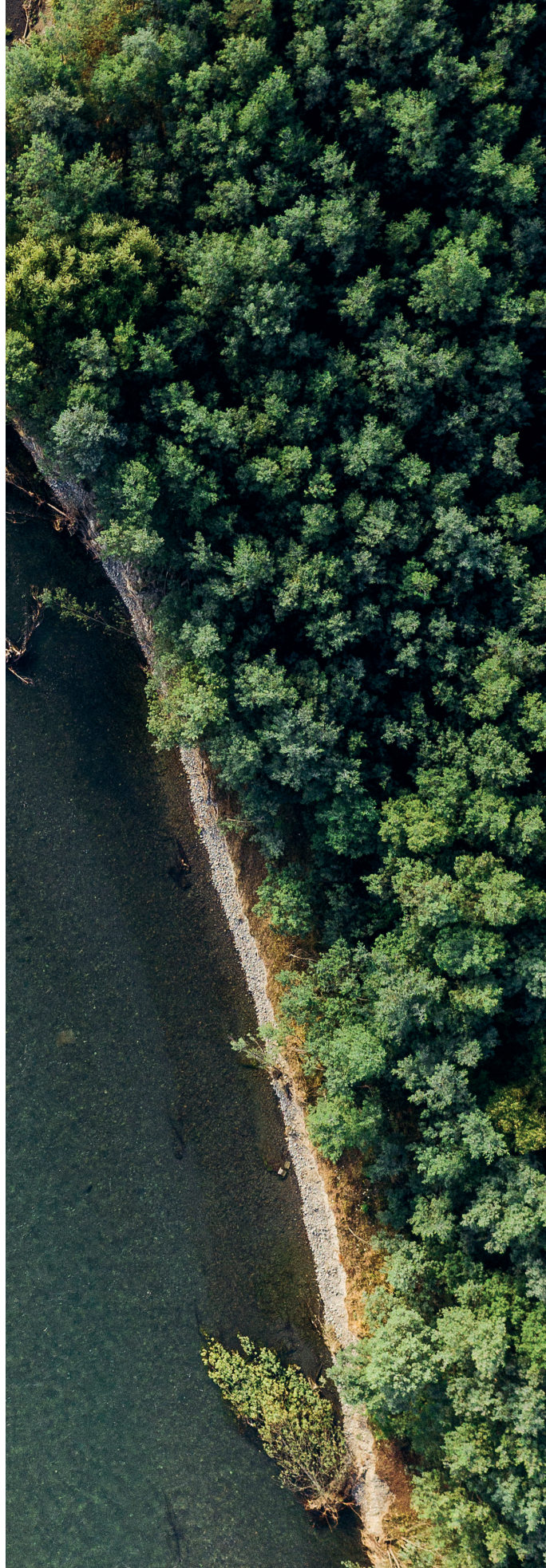
Rainfall in November and December allowed for a high level of fruit set and strong bunch growth through January. These ideal conditions led to heavy crops, so we undertook a ruthless thinning regime in the vineyards to maximise fruit quality and advance ripening.

We hand picked our vineyards according to their flavour profile over a three week period, with fruit coming into the winery in ideal condition. Harvest was in line with a typical year, starting on the 20th of March and finishing on April 12th.

KEY VINEYARDS

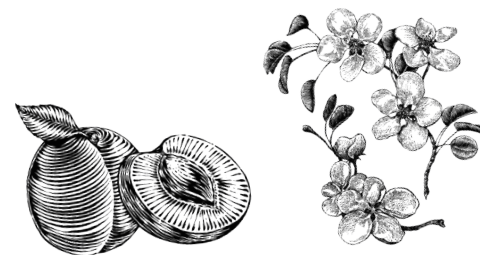
Our 2011 Chardonnay comes from vineyard blocks located across the Brancott, Fairhall, Ben Morven and Central Wairau Valley sub-regions. These vineyards grow a mix of our preferred low yielding Mendoza and B95 clones and the vines excel in their alluvial soils.

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 January 2012 and bottled the following June.



NOSE: The 2011 Chardonnay is a luscious specimen of classic Marlborough flavours. The appealing nose has aromas of white florals, smoky oak and spice.



PALATE: The fresh, lively palate abounds with nectarines, peaches, juicy citrus and grapefruit pith, all held together with a smooth acid backbone. The finish shows good length with delicate texture and a fine mineral thread.



Chardonnay

2011