

<b>Alc</b>	<b>pH</b>	<b>TA</b>	<b>RS</b>
13.9%	3.26	7.8 g/l	2.25 g/l

## SEASON SUMMARY

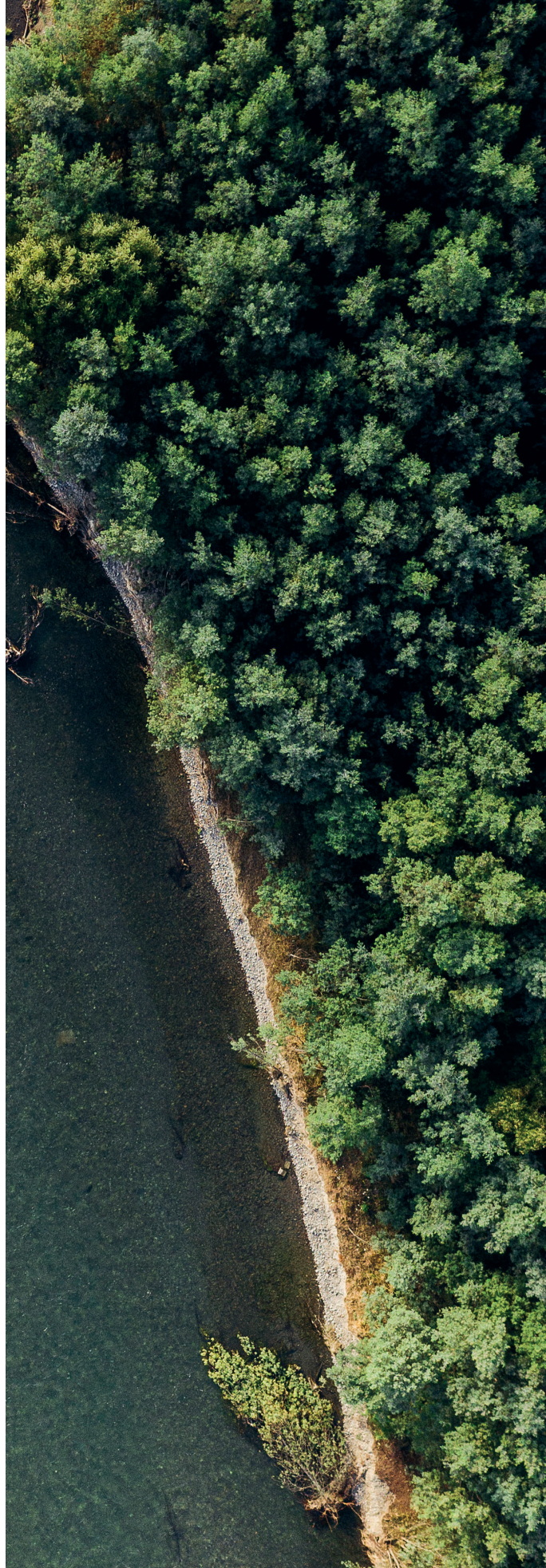
The cooler 2012 growing season played nicely into the hands of our desired Chardonnay style. Spring in Marlborough was warm and sunny, which encouraged good shoot growth. Come December, the temperatures dipped. Cool and cloudy days were all-too-frequent, resulting in a poor flower set and thus lower than usual crop levels. Summer continued with cool temperatures (in fact, the lowest sunshine hours in 80 years) which forced the grapes to ripen slowly.

But brilliant blue skies arrived with Easter. Unusually warm Autumn conditions allowed grapes to fully ripen on the vines. We hand picked our vineyards according to their flavour profile over a two week period.

Harvest began on the 1st of April and finished on the 14th. Harvest began a week later than usual, with fruit displaying focussed and concentrated flavours thanks to the cool season and resulting slow ripening period.

## KEY VINEYARDS

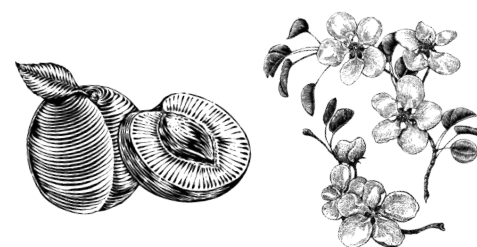
Our 2012 Chardonnay comes from vineyard blocks located across the Brancott, Fairhall, Ben Morven and Central Wairau Valley sub-regions. These vineyards grow a mix of our preferred low yielding Mendoza and B95 clones and the vines excel in their alluvial soils.



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 2013 and bottled the following June.



**NOSE:** The 2012 Chardonnay is focussed and refined. The nose is bright, with aromas of stone fruit, white chocolate and a hint of smoke.



**PALATE:** The fleshy palate is a complex composition of lemon balm, green plums, flint and char. The finish is long and lingering. Make no mistake, this is a superb food wine.



# Chardonnay

2012