

Alc	pH	TA	RS
14%	3.21	6.93 g/l	3.0 g/l

SEASON SUMMARY

2013 was a growing season for the books. Ideal spring conditions during flowering and bud burst gave our vines good balance during bunch development. The fruit was able to develop and ripen at an ideal rate thanks to fastidious canopy management through the mild and sunny growing season.

We were fortunate to have no seasonal pressures in 2013, meaning picking decisions were based solely on grape and seed flavours. We handpicked our vineyards according to their flavour profile over a 16-day period. Harvest commenced on March 26th (one week earlier than 2012) and finished on April 11th.

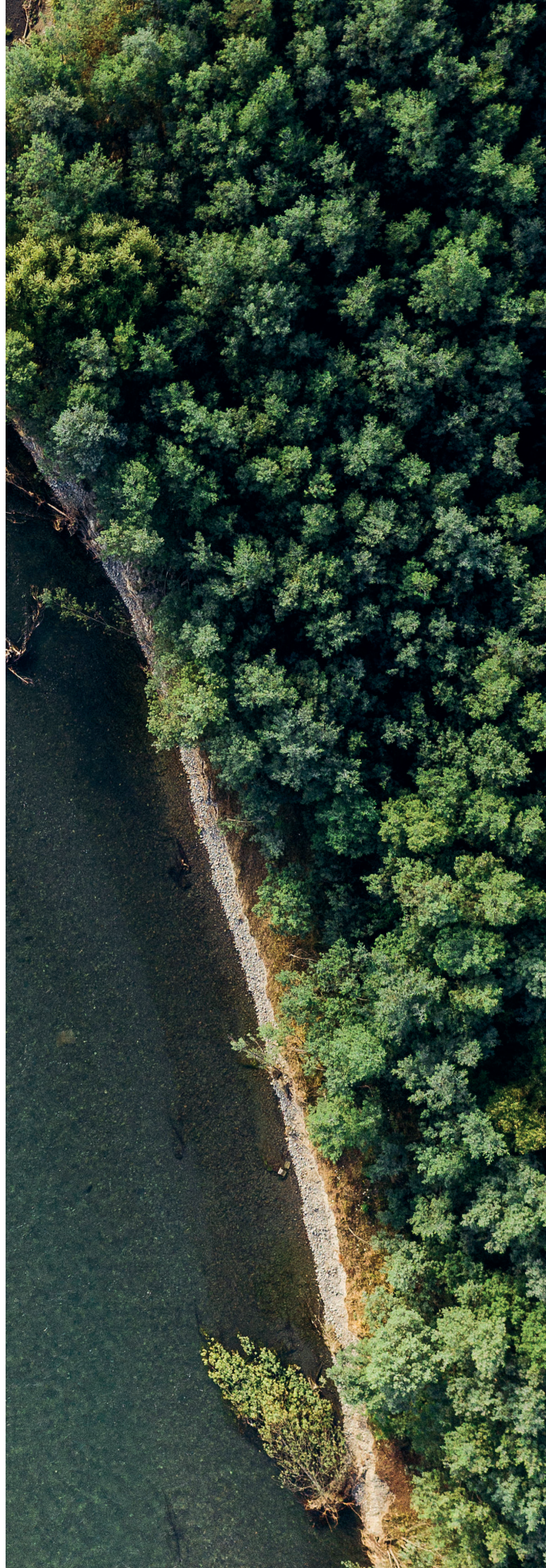
KEY VINEYARDS

Our 2013 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.

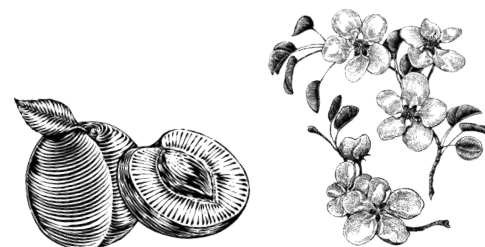
Each site produces a unique flavour profile and allows for an assemblage of a complex and balanced wine.

WINEMAKING & BLENDING

After gentle pressing, the juice was 100% barrel fermented with a high solids content 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 2014 and bottled the following June.



NOSE: The 2013 Chardonnay was impressive in its youth and has matured into sublime elegance. A complex nose offers layers of white peach, spring florals and well-integrated smoke.



PALATE: The palate is richly textured with fleshy stone fruit and lemon citrus. The flavours fill the mouth, balanced with enough acidity to give it shape and focus. A sophisticated wine with a lingering, lively finish.



Chardonnay

2013