

<b>Alc</b>	<b>pH</b>	<b>TA</b>
13.5%	3.15	6.9 g/l

## SEASON SUMMARY

The 2014 growing season was busy. High September temperatures resulted in bud burst two weeks earlier than in 2013. The shoots showed potential for high yields early in the season, with record bunch numbers evident by October.

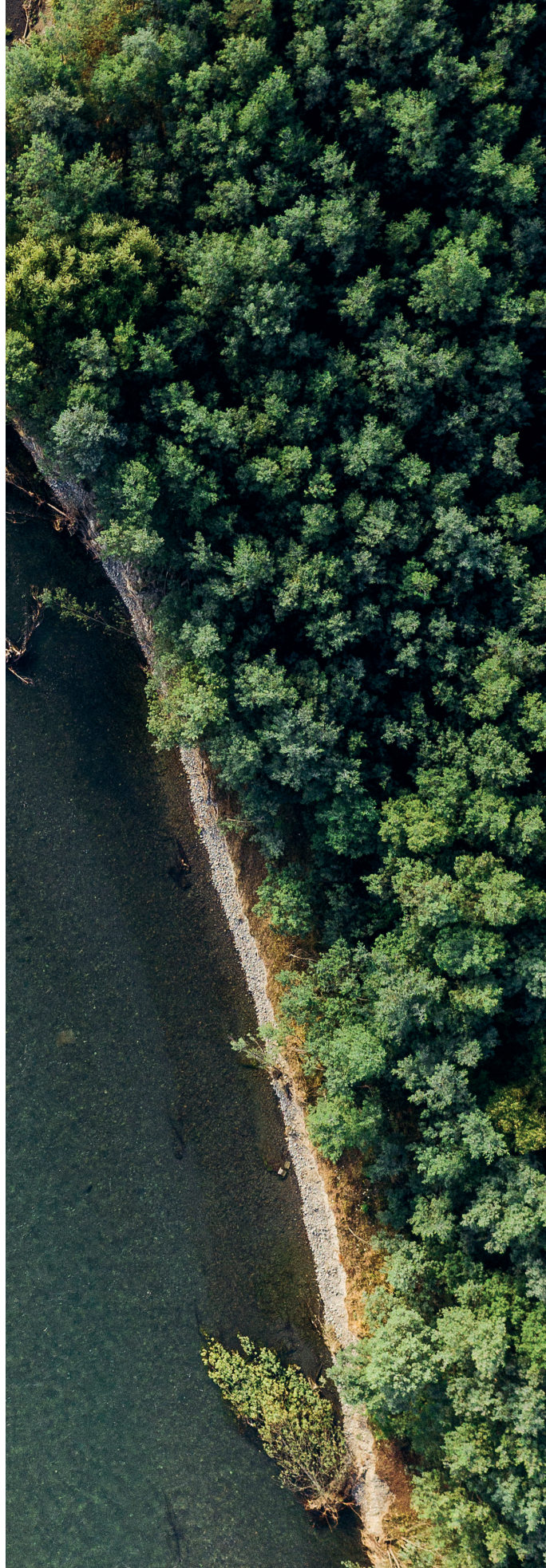
Our team carried out extensive thinning work in November to regulate crop levels and maximise the quality of the fruit. Further 'green harvesting' occurred before veraison to ensure an optimal balance between yield and quality. A cooler January hinted at a delayed harvest, but grape development continued unimpeded.

The harvest was the second earliest in 30 years at Cloudy Bay, beginning on March 9th and completed by April 1st. The plaudits go to our vineyard workers, whose proactive shoot thinning allowed the fruit to ripen before the heavy rains arrived on April 9th.

## KEY VINEYARDS

Our 2014 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.

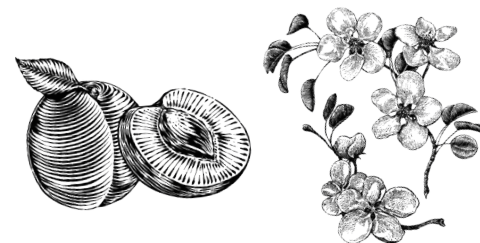
Each site produces a unique flavour profile and allows for an



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, 18% 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 2015 and bottled the following June.



**NOSE:** The 2014 Chardonnay is bold, complex and richly layered. On the nose, aromatics of cashew, preserved lemon and nectarine draw you in before opening up into grapefruit and white floral notes.



**PALATE:** The palate's bold complexity comes through in layers of ripe fruit flavour and spicy, smoky oak characters. The texture, weighted with fruit density and lees work, is held up by a backbone of firm acidity. Balance and refinement in harmony.



# Chardonnay

2014