



Chardonnay 2005

Harvest

The 2005 vintage was exceptional for Nelson. Spring started with unusually high rainfall, making for a difficult flowering and fruit set - this resulted in very low cropping levels. However, the sun shone after Christmas giving us some much needed summer warmth. A gloriously long, warm and dry autumn followed, providing wonderful concentration and flavour in the grapes.

The grapes for this Chardonnay were all grown in vineyards with stony loam profiles on the Waimea Plains. They were picked in the second week of April with an average Brix of 25.5°fb.

Winemaking

The grapes were harvested early in the morning when the grapes were still cool - ensuring good aromatics and flavours - and on arrival at the winery, the fruit was destemmed, then gently pressed to settling tanks. The juice was only briefly settled, allowing some solids to remain in the juice after racking - adding a savoury interest in the wine. The juice with the highest solids content was oak-fermented.

At the completion of fermentation, the ferments underwent extended lees-stirring, imparting the wine with an enhanced, 'creamy' mouthfeel. After 11 months maturation, the wine was blended, gently fined with C-fine to smooth off any 'hard edges' and stabilised. After careful crossflow filtration, it was bottled from May 2006 onwards.

Technical Data

Alcohol:	14.5%	pH:	3.54
Residual Sugar:	2.1 g/L	Titrateable acidity:	6.0 g/L

Tasting Notes

A testament to a fabulous year - this wine simply oozes luscious aromas of pineapple, guava and grapefruit, all of it underpinned by sherbet-like minerality. On the palate, the concentrated flavours are nicely balanced by subtle, toasty oak tannins, creamy lees influence and vibrant acidity. While the ultra-ripe fruit has resulted in a highish alcohol level, the well-structured mouthfeel keeps the wine balanced with good length and texture. Most definitely a generous style - this wine is suitable either by itself or as an accompaniment to white meat or seafood.

