



Spinyback 2007 Chardonnay

Harvest

This season started off with a cold Spring with low levels of fruit set and Summer was a late starter with cool windy weather around Christmas and New Year. By February we were in Summer proper with lots of hot and sunny days, and almost no rain leading to very dry conditions in the vineyards. Autumn continued very much in this vein with a glorious Indian Summer and our first fruit was harvested in late March. Due to lower crop levels and a late but warm season, this year's fruit has excellent concentration and flavours.

Grapes for the Spinyback 2007 Chardonnay were sourced from a number of different sites on the stony free-draining soils of the Waimea Plains. The grapes were harvested in April with sugar levels varying between 23 and 25 °Brix.

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 de-stemmed and 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 solid content was fermented in oak, with the remainder fermented in stainless steel. The ferments were inoculated and kept cool to maximise fruit expression in the resulting wine. At the completion of fermentation, some ferments underwent extended lees stirring imparting the wine an enhanced mouthfeel and 'creaminess'. After 11 months maturation, the wine was blended, gently fined to smooth off any 'hard edges' and stabilised. After careful filtration, it was bottled in January 2008.

Technical data

Alcohol:	14.48%
Residual Sugar:	4.4 g/L
pH:	3.45
Titrateable acidity:	7.95g/L

Tasting Notes

Lovely ripe aromas of peach, lime and a hint of spices balanced by vanilla oak, while the palate has lush tropical flavours which are nicely balanced by subtle toasty oak tannins, creamy lees influence and a zesty finish. An approachable and refreshing style - this wine is suitable either by itself or as an accompaniment to white meat or seafood, and matching especially well with soft French cheeses such as Camembert or Brie.