



Spinyback 2008 Chardonnay

Harvest

The 2007/8 growing season was notable for its extremes. Spring was warm but the vineyards did get a nip of frost - most unusual for us here on the plains. Luckily none of our vineyards were hit too seriously, and the weather around flowering time was excellent ensuring good fruit-set, which offset any frost damage. Summer brought drought conditions, leading to our second-earliest vintage start - on March 17. From the very end of March a series of three rains complicated harvest for some, but by this stage 90% of Waimea Estates' crop was safely in the winery.

The grapes for the Spinyback Chardonnay came from the stony free-draining soils of the Waimea Plains. They were snaffled from the vineyard, between rain events, on the 7th and 8th of April with an average sugar level of 24°Brix.

Winemaking

This Chardonnay consists predominantly of the clones B95 and 15. The clone 15 portion once pressed and briefly settled to retain solids, was racked to barrel for (wild) fermentation; new and seasoned barrels were used. It remained in barrel post-ferment for a period of approximately seven months, undergoing malolactic fermentation and lees stirring during this time to impart mouthfeel and 'creaminess' to the finished wine.

The clone B95 component of this wine was inoculated in tank, fermenting cool to maximise fruit expression in the resulting wine. Post-ferment this wine also went through MLF and lees stirring. In late November the two portions were blended, stabilised, fined and prepared for bottling, which occurred on 12th December 2008.

Technical data

Alcohol:	14.5%
Residual sugar:	2.8 g/L
pH:	3.60
Titrateable acidity:	7.35 g/L

Tasting notes

Aromas of warm summer evenings...jasmine, honeysuckle and ripe preaches are dominant on the nose with hints of spiced biscuits and vanilla. The palate follows with ripe tropical fruits and sweet lemon flavours, being nicely balanced by subtle toasty oak tannins, a creamy lees influence and a zesty finish. An approachable and refreshing style - this wine would be an excellent partner for summer dining, maybe as an aperitif with soft salty cheeses.