



Spinyback 2007 Winemaker's Selection 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 Winemaker's Selection Chardonnay were sourced from a single vineyard on the Kina Peninsula from vines growing on the heavier Moutere clay soils. The grapes were harvested in mid-April with a very 'lush' average sugar level of over 25°Brix.

Winemaking

The grapes were carefully hand-harvested and whole-bunch pressed at the winery. The juice was only briefly settled, allowing some solids to remain in the juice after racking to barrel – adding a savoury interest to the wine. The ferments were inoculated and allowed to ferment at their natural rate in barrel without temperature control, to allow both some complexity and fruit expression in the resulting wine. After the completion of fermentation all the barrels were frequently lees stirred, imparting to the wine an enhanced mouthfeel and 'creaminess'. This stirring also promoted malo-lactic fermentation which gives the wine a softer mouthfeel, and better integrated acidity. The following vintage, the wine was racked off its gross lees into tank, further matured, blended and gently fined to smooth off any 'hard edges', then stabilised. After careful crossflow filtration, it was bottled in October 2008.

Technical data

Alcohol:	14.5 %
Residual Sugar:	6.0 g/L
pH:	3.39
Titrateable acidity:	8.85 g/L

Tasting notes

Lovely ripe aromas of peach, nectarine and spice are balanced by creamy oak; the palate has lush tropical flavours which are nicely balanced by toasty oak tannins, creamy lees influence and a zesty finish. An approachable yet mouth-filling style – this golden-hued wine is suitable either by itself or as an accompaniment to white meat or seafood, and matches especially well with soft aromatic French cheeses such as Camembert or Brie.