

2005 SWAMP RESERVE HAWKES BAY CHARDONNAY

Winemakers Notes

As always, we have crafted this wine from fruit sourced from our Middle Rd vineyard, near Havelock North. We did three hand pick passes through the vineyard and only selected the finest fruit. The juices were inoculated and sent to French oak (45% new) for fermentation and eleven months maturation. Most of the barrels went through malolactic fermentation and all were stirred to add body and richness. The wine was assembled on 7th February 2006 and bottled on 21st March 2006.

Analysis

Alc	14%	Acid	6.0g/L	Res Sugar	3.2g/L	pH	3.42
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Tasting Notes

Colour: Pale in the glass as a young wine, but will develop pale gold tints with time in the bottle.

Bouquet: Year after year the fruit from this vineyard exhibits ripe lemon and grapefruit characters. This is interwoven with subtle oak and lees and MLF derived creaminess.

Palate: Harmony and balance have become two of the hallmarks of our Swamp Reserve style. This wine has fineness and structure, yet is also incredibly complex and long.

Cellaring

Our Reserve Chardonnays tend to start to mature at about 18 months of age and then cellar out to around five years in the correct environment.

Food Matches

Full flavoured chardonnays are great food wines, especially richly flavoured meat dishes such as lamb, pork and duck, and seafood - crayfish, salmon and trout. Accompanying sauces could include citrus, apple, nuts, mushrooms and aromatic herbs.

Suggested Wine List Description

Full, rich and complex white wine, with delicious sweet fruit flavours, well balanced with nut and oak tones and great length of flavour.

Awards

BLUE/GOLD - Sydney International Wine Challenge 2007

GOLD & TOP100 - Liquorland TOP100 2006

GOLD - NZ International Wine Show 2006

5 STARS (97Pts)-100 Top New Releases-Bob Campbell, Gourmet Traveller WINE, Dec 2007

5 STARS - TOP TEN & BEST BUY - Cuisine Issue 121 Feb 2007