

2006 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 two hand pick passes through the vineyard and only selected the finest fruit. The juices were inoculated and sent to French oak (1/3 new) for fermentation and eleven months maturation. Post primary, all of the barrels went through a secondary malolactic fermentation to add body and richness. The two batches then lay undisturbed (apart from being topped every two weeks) through until January 2007 when then wine was assembled, stabilised and bottled

Analysis; Alc 14% **Acid** 5.6 g/L **Res Sugar** 2.8 g/L **pH** 3.40

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 drink beautifully after about 12 to 18 months, 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

GOLD Medal (95 Pts) ★★★★★ - Wine Orbit, Sam Kim, June 2007

"Another home run for this label. It has the wow factor. Grapes were grown in the Middle Road vineyard near Havelock North. The usual deluxe treatment of hand picking the fruit, full barrel fermentation (third new) and full malolactic etc. has given this wine its richness and complexity. A gorgeous bouquet of ripe stone fruits, creamy notes, stylish oak and subtle mealy, leesy characters. Lots of primary and secondary flavours are fabulously mingled. The palate is opulent with a creamy texture and a lingering finish. Just scrumptious. At its best: now to 2009".

4***STARS** - Winestate, Michael Coopers Hawkes Bay Tasting, Sep Issue 2007

"Rich, rounded wine from the Middle Road vineyard, near Havelock North. Weighty and warm, with concentrated grapefruit and butterscotch flavours and a soft, long finish".

SILVER Medal – Liquorland Top 100 September 2007

SILVER Medal - The New Zealand International Wine Show 2007

SILVER Medal – 2007 Royal Easter Show Wine Awards (after less than 2 weeks in the bottle!)