

2007 GISBORNE UNOAKED CHARDONNAY

Winemakers Notes

Gisborne had a warm spring and summer which meant that we began harvesting our Chardonnay vineyards earlier than usual. The fruit was full of flavour and brimming with character. Our 2007 Chardonnay has been assembled from a number of parcels of fruit spread over six different vineyards. The parcels were all tank fermented using yeast strains that were selected for their ability to amplify Gisborne Chardonnay's vibrant fruit character. Post ferment the various parcels were left in tank on their yeast lees to gain complexity and richness. This was followed by assemblage, stabilisation and bottling.

Analysis

Alc	13.5%	Acid	6.8 g/L	Res Sugar	5 g/L	pH	3.50
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Tasting Notes

Colour: As a young wine, this is pale in the glass with pale gold highlights. As the wine ages, the colour will deepen.

Bouquet: The nose is typical of Gisborne Chardonnay in an early year. It is a delightful melange of peach, nectarine and melon.

Palate: The palate is full of fresh fruit character, yet also has richness, weight and length.

Cellaring

Gisborne's warm climate tends to produce chardonnays that show well in their youth. That said, with careful, cool cellaring, this wine will gain further complexity into the medium term.

Food Matches

Brilliant with fish, seafood, poultry and pork.

Suggested Wine List Description

In the absence of oak, the varietal characters come shining through. Lush melon and grapefruit aromas dominate the bouquet. The palette is filled with an avalanche of intense, ripe tropical fruit flavours that develop with every sip.

Awards

Four Stars and Best Buy – Cuisine Magazine Annual Chardonnay Tasting, May 2009