



## 2007 SWAMP RESERVE HAWKES BAY CHARDONNAY

### Winemakers Notes

In 2007, we made three passes through our Middle Road Chardonnay vineyard. This same vineyard has been providing fruit for our Swamp Reserve Chardonnay since the early 1990s. Vintage 2007 was a tremendous year and we will be talking about the fruit quality for many years to come. The three parcels were separately vinified, then assembled after ten months aging in oak. The final assemblage contains approximately 45% new French oak. All barrels went through a secondary malolactic fermentation and were stirred on their lees while this was happening. Once MLF was finished, the wine sat on gross lees until assemblage.

### Analysis

**Alc** 14%                      **Acid** 5.6 g/L                      **Res Sugar** 3.0 g/L                      **pH** 3.42

### 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

**5 Stars / Top 10 Chardonnay** – Cuisine Magazine, May 2009

**Gold Medal** – Air NZ Wine Awards, Nov 2008

**Gold Medal** – Hawkes Bay Wine Awards, Oct 2008

**4 Stars** – Decanter Magazine 2010