



2008 SV HAWKES BAY CHARDONNAY 'THE LIMeworks'

Winemakers Notes

Our SV Chardonnay comes from fruit harvested from our famed 'Middle Road' vineyard. This property has been owned by Coopers Creek since the late 1980s and has produced beautiful fruit year after year. The vineyard is strewn with limestone and in fact sits next to a limeworks (hence the name for this wine). Machine harvested fruit was trucked to Auckland for crushing and pressing. Fermentation commenced in tank and the juice was then run off to American oak to finish ferment. The wine went through MLF and then remained in barrel until assemblage in January 2009. The wine was bottled after stabilising and a gentle fining.

Analysis; **Alc** 13 % **Acid** 6.2g/L **Res Sugar** 3.7g/L **pH** 3.46

Tasting Notes

Colour: Pale gold in the glass at bottling, but will slowly deepen with time.
Bouquet: Profound! A melange of sweet lemon, grapefruit, hazelnut, cream and subtle oak.
Palate: Powerful! This is a big, rich Chardonnay. It has weight, sweet fruit, beautiful texture and length.

Cellaring

Already approachable, but will cellar happily into the medium term in a cool environment.

Food Matches

The oak ageing and malolactic fermentation make this wine an excellent match with full flavoured rich dishes, in particular poultry, pork, salmon and crayfish.

Suggested Wine List Description

A stylish Chardonnay, mouth-filling and smooth. Not heavy, but with great depth of flavour, it shows maturity balancing sweet citrus and grapefruit aromas with creamy, nutty overtones. Everything lingers neatly on the finish

Independent Reviewer's Comment

Full-on style with rich, grapefruit-like flavours, well seasoned with toasty American oak, and a deliciously soft texture. Savoury, with good weight, concentration and complexity. Lots of drink-young appeal.

Awards

5 Stars & 93 points – Wine Orbit December 2009

4 ½ Stars – Winestate Magazine Sept 2009

Silver Medal – NZ International Wine Show 2009