

## 2008 SWAMP RESERVE HAWKES BAY CHARDONNAY

### Winemakers Notes

In 2008, we made two passes through our Middle Road Chardonnay vineyard. This same vineyard has been providing fruit for our Swamp Reserve Chardonnay since 1989. Vintage 2008 was a tremendous year and we will be talking about the fruit quality for many years to come. The two parcels were separately vinified and aged and then assembled after ten months in oak. The final assemblage contains approximately 40% 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 6.0 g/L                      Res Sugar 3.7 g/L                      pH 3.46

### 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.

### Independent Reviewer's Comment

The nose is ripe, fragrant and complex displaying stonefruit, cashew, cream and beautifully integrated oak characters. It's sumptuous and beautifully weighted on the palate showing creamy texture, refreshing acidity and a gently expanding finish. The wine is multi-layered and full of delicious flavours.

### Awards

**5 Stars & Top 10** – Cuisine Magazine April 2010

**5 Stars – 94 Points** – Wine Orbit December 2009