



## 2010 SWAMP RESERVE HAWKES BAY CHARDONNAY

Registration Number: SW5EF942F543

### Winemakers Notes

In 2010, we made four passes through our Middle Road Chardonnay vineyard. This same vineyard has been providing fruit for our Swamp Reserve Chardonnay since 1989. Vintage 2010 was a tremendous year and we will be talking about the fruit quality for many years to come. The parcels were separately vinified and aged and then assembled after ten months in oak. The final assemblage contains approximately 50% new French oak. The wine sat on gross lees until assemblage in March 2011.

### Analysis

**Alc** 14%                      **Acid** 7.1 g/L                      **Res Sugar** 2.7 g/L                      **pH** 3.54

### 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

"Generous and opulent yet refined and elegant, showing white peach, citrus, pineapple and subtly infused vanillin oak characters. The palate is concentrated and expansive with creamy texture and beautifully pitched acidity, providing an excellent frame to this stylish Chardonnay." SK

### Awards

**Five Stars** – Wine Orbit March 2012

**Four ½ Stars** – Michael Cooper's Buyer's Guide 2012