



GREENHOUGH HOPE VINEYARD CHARDONNAY 2004

Hope Vineyard:

The Hope Vineyard Chardonnay is a single vineyard wine based on clonal selection. The final blend is determined by extensive cellar trials. Vines range in age from 9-11 years. Mendoza and UCD15 clones provide acid structure and the concentration of flavour suited to the style that we aim for in this wine.

Vintage:

The 2003/4 season in Nelson was one of the most challenging and ultimately most rewarding that we have experienced. It began well without incident. Weather conditions were perfect throughout flowering and fruit set. Bunches had large berry numbers and above average weight. It was clear that fruit thinning would need to be more extensive than usual to reduce this potentially large crop.

From late January, the weather turned wet and unseasonably cool. This persisted throughout all of February. At this point the ripening process began to stall and as each week passed so we fell further behind. A policy of risk management was adopted. Many successive passes were made through the vineyard to remove excessive fruit. The relatively early timing if this poor weather did mean that botrytis was not an issue and the fruit remained in very clean condition. Nets were removed to allow a further canopy trim and leaf removal around the fruit zone and to enable mowing to minimize dampness.

By the beginning of March the weather settled. An Indian summer ensured a long ripening period and harvest which lasted throughout April.

Winemaking:

A blend of 4 different Chardonnay clones, (70% Mendoza/UCD15 and 30% B95 and 2/23). Winemaking techniques have a bearing on wine style as does the particular selection of fruit based on the desired characters. Firm structure and bright citrus flavours versus soft, fleshy-textured stonefruits. Our aim is to create a wine with a complex range of flavours, palate weight and texture and above all elegance and finesse.

Harvested 7- 20 April, 2004 with a brix range of 22.5-25.4. All fruit was hand harvested and whole bunch pressed. High solids juice was taken directly to French oak, (10% new) for fermentation. 60% of the barrels underwent wild yeast ferment while the remainder was inoculated with a selection of commercial yeasts. Barrel aged for 11 months with regular lees stirring and 80% completion of malolactic fermentation during this time.

Blended in March, issinglass fined, filtered and bottled August 2005.

Tasting:

Subtle florals, combine with ripe fruits and some leesy, bakery aromas. With only 10% new oak this influence is restrained. As a young wine the palate shows a fresh mineral edge providing definition to the soft-textured body. There is a purity and intensity of ripe citrus and stone-fruits here. This is a complex style which is elegant, yet has an abundance and persistence of flavours. 25/9/05

Alc/Vol: 14.1 % **R/S:** 1.7 grams/L **TA:** 6.1 grams/L