



GREENHOUGH NELSON VINEYARDS CHARDONNAY 2004

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:

All fruit for this wine was harvested between March 28 and April 16, 2004. The predominant clone is UCD6 with lesser percentages of UCD15, Mendoza and B95. Following whole bunch pressing of all fruit, the juice was handled in a variety of ways. 40% was run directly to oak for high solids, warm fermentation using both commercial and wild yeasts. 60% of juice was settled to remove the gross solids and tank fermented. After completion of primary ferment, certain portions were removed from gross yeast lees and sulphited to inhibit malolactic and retain fresh fruit character while others were regularly lees stirred without sulphiting.

The wine was blended in March 2005, fined, filtered and bottled in early August, 2005. In total, the new oak component is 18% with 75% malolactic fermentation complete.

Tasting:

Ripe grapefruit and subtle mealy/lees aromas. The palate is also ripe citrus, hints of toast and butter, with a touch of mellow stonefruit flavours. A refined mineral structure with restrained use of oak provides a mouthfeel that is elegant and refreshing. A Chardonnay style ideally suited to food.

Alc/Vol: 13.7 % **R/S:** 1.3 g/L **TA:** 5.5 g/L

