



GREENHOUGH NELSON VINEYARDS CHARDONNAY 2003

Winemaking:

All fruit for this wine was hand harvested between March 28 and April 16, 2003. 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. Some was run directly to oak for high solids, warm fermentation using both commercial and wild yeasts. Some juice was settled to remove the gross solids and then either tank or barrel 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 late March 2004, fined, filtered and bottled in mid September.

In total, 62% was barrel fermented and aged and 38% tank. The new oak component is 15% with 15% wild yeast ferment and 20% malolactic.

Tasting:

Peach and biscuity aromas. The palate is a seamless blend of buttery, toasty barrel ferment flavours combined with ripe stone-fruits.

Alc/Vol: 13.7 % **R/S:** 2.6 g/L **TA:** 6.3 g/L

"Soft spiced, gently aromatic nose has elements of minerals, lime juice and peaches. Very soft, gentle impact with some fresh fruit flavour underneath its mellow spices. More peachy characters in the mid palate and a general dryness that has a mineral note to it that lingers on into the finish. Interesting wine, firm and dry, understated in comparison with most of its NZ peers, and better for it."

Keith Stewart, www.sommnet.com

Greenhough Nelson Chardonnay 2003 (sc) Nutty oak mealy aromas and ripe juicy stonefruit flavours with creamy spicy oak and a touch of malt. A nicely balanced approachable wine with integrated smoky oak and a long savoury finish. The second label to 'Hope'. 16Dec2004. - Sue Courtney, www.wineoftheweek.co.nz

