



2005  
C H A R D O N N A Y  
G i s b o r n e V i n e y a r d s  
L i g h t l y O a k e d

This is a selection of Chardonnay fruit from our own Riverpoint, Opou and Te Arai Vineyards. It has been made in an uncomplicated style and blended with care for everyday enjoyment.

2005 harvest was excellent. It produced ripe grapes and full flavours. The young juice was fermented in a mix of stainless steel tanks and special 300 litre French oak hogsheads. A portion has been aged in older small oak to enhance the evolution and harmonise the aromatics while retaining unique fruit vibrancy.

This wine initially has a coconut and peachy aroma with a dry mouth filling taste and a fresh creamy finish. With time these qualities will harmonise and develop a soft complexity.

This wine makes delightful drinking with a wide variety of foods including pasta, char-grilled chicken and assorted green salads. In keeping with the immediate trend, this youthful wine has been sealed with a Stelvin closure.

Serve cool. Cellaring potential 3 - 4 years from date of release.

Total acidity 6.2g/l pH 3.47

Alcohol: 13.0 % Vol. Residual Grape Sugar: 3.83g/l.

Harvest dates: 22<sup>nd</sup> March – 12<sup>th</sup> April 2005. Bottled on 26<sup>th</sup> August 2005

Released on 1<sup>st</sup> September 2005

P r o d u c e d a n d B o t t l e d o n t h e P r o p e r t y

B i o - d y n a m i c a l l y G r o w n G r a p e s