



2005
C H A R D O N N A Y
O p o u V i n e y a r d
F e r m e n t a t i o n i n B a r r i q u e .

This wine is derived from plantings in our O Pou Vineyard and comprises of a mixture of the Chardonnay clones 15, 95 and Mendoza. The grapes were selected by hand at optimum ripeness as the flavours developed. The new juice was fermented in oak barrels – 14% of which were new. Complete malolactic fermentation has given the wine softness and subtle palate weight whilst maintaining freshness. After the first selection in Spring, those barrels showing intense fruit were left to rest on the spent yeast sediment until January when the final assemblage was made. The wine was then allowed to harmonise for another 6 months before finally being put to bottle.

This wine is strong in flavour, crisp in the initial taste and lingers seamlessly on the palate. The taste is soft and dry giving impressions of almond and acacia honey. Very well integrated fruit tannins balance the acid. The prolonged elevage has contributed fragrance of fresh bread and nougat.

Chardonnay growing on the rich silt – clay soils of the Poverty Bay valley gives the wine a soft, warm mouth filling character which can be enjoyed while still quite young. These wines have the ability to go on and harmonise in the bottle for at least another 5 years developing greater complexity with more honeyed characters. Closed with a high quality natural cork.

Fined with animal products– not suitable for vegan consumption.

Serve cool. Store lying down. Cellaring potential 5 – 6 years from the date of release.

Total acidity 7.4grams/litre. pH 3.49
Alcohol 13.8% Vol. Residual Sugar 4.3 grams/litre.
Harvest dates 19th March – 17th April 2004.
Bottled on 24th July 2006. Released on: 01 October 2006

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
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