



WAIPARA HILLS

Waipara Valley Chardonnay 2011



COLOUR
Pale yellow.

NOSE
Crisp stone fruit and pineapple fruit flavours with smooth creamy, slightly buttery notes.

PALATE
Following on from the promise of the nose, the palate is all stone fruit and pineapple, balanced with a rich creamy note. Dry, crisp yet with an underlying texture to balance the acidity.

COMMENTS
A very fruit driven style of chardonnay, with only a touch of oak and a moderate level of butter malo. Rich yet will crisp and perfect for drinks with friends after work or with a light lunch.

VINIFICATION
Once pressed the juice was cold settled for two days, then racked and warmed before going into fermentation in both oak barrels and tanks. Fermentation took about three weeks, after which the wine was left in full casks and tanks for two months for flavour development. One tank started MLF and was stopped when the flavours were balanced for the blend.

VINEYARD REGION
100% sourced from The Home Block Vineyard in the Waipara Valley.

VINTAGE CONDITIONS
Bud break this year was late September early October followed by a settled and warm spring without any frost set backs. The plants enjoyed good growth. We went into an early flower set, the earliest on our records and also one of the best. The summer and ripening season were dry and cool. Through the growing season we had 230mm of rain, the hottest month being December with an average temperature of 18 degrees Celsius.

VARIETAL COMPOSITION
100% Chardonnay

WINE ANALYSIS
ALC: 13.5%
ACIDITY (TA): 6.6
RESIDUAL SUGAR: 0.1g/L

CELLARING: This wine will develop with patience and time, Peak drinking 2012-2015.

SERVE: Lightly Chilled.



Winemaker
Simon McGeorge

