



2009 Chardonnay (Unwooded)



This 2009 Chardonnay was picked on 27th March. The wine is straw in colour with a varietal aroma of honeydew and blossom. The palate is fine and has a racy minerality, characteristics of early picked unwooded chardonnay, and displays an elegant, lean mid-palate flavour and a tight crisp finish.

Vinification

The grapes are crushed, chilled and lightly pressed. After pressing the juice is cold settled and racked. As with Sauvignon Blanc, fermentation is conducted in stainless steel under controlled temperature conditions using a selected yeast culture. Following the completion of fermentation the wine is racked and left on light lees for a period of three months during which time a small fraction of the wine undergoes partial malolactic fermentation in oak before being fined, stabilised and clarified prior to bottling.