

2008 OLD COACH ROAD

Chardonnay



Wine Analysis

Vineyard:	Seifried Rabbit Island Vineyard
Sugar at Harvest:	23.2°Brix
Date of Harvest:	31 March - 15 April 2008
pH of Wine:	3.48
T.A of Wine:	6.4g/L

The Vineyard

Our Rabbit Island vineyards are situated on a wide river flat. The soils made up of gravelly sandy loam, which marks the sites of Maori kumara beds (sweet potato) prior to European settlement in the early 1800's. The Maori transferred and spread fine gravel and sand over the land to provide suitable soils for their kumara plantings. Scrub was burned to give ash and charcoal, which increased soil fertility and gave characteristic topsoil. This fertility is now considerably reduced due to modern farming. The soils are however very sandy and free draining. The water table is relatively high ensuring adequate underground water.

These vineyards are about 1.5 kilometres from the sea, which helps moderate temperatures.

Winemakers Note

Careful canopy management and leaf removal around the fruit zone allowed the sun to fully ripen the grapes. After picking, the grapes were transported to the winery where they were gently de-stemmed and pressed.

The juice was settled and fermented at a cool temperature to retain fruit aromas. On completion of the primary fermentation, 70% of the wine was aged in French and American one, two and three year old oak. A malolactic fermentation was then completed on 40% of the blend. Vineyard parcels were picked, fermented and barrel aged separately until blending in June 2009.

Tasting Note

This is a delightfully satisfying wine full of ripe chardonnay fruit characters intertwined with smooth, supple, spicy oak. The palate is full and textured, with a clear definition and long lasting flavours.