



Marlborough Chardonnay 2009

VARIETY

CHARDONNAY

REGION

MARLBOROUGH

STYLE

FRUIT DRIVEN

VINTAGE

2008

VINEYARD

BRANCOTT VALLEY

VINIFICATION

HAND HARVESTED WHOLE CLUSTER PRESSED AND BARREL FERMENTED WITH INDIGENOUS YEAST IN FENCH BARRIQUES FOR 10 MONTHS

APPEARANCE

CLEAR AND BRIGHT

BOUQUET

JUICY RIPE LEMONS

PALATE

RICH WITH FINE ACIDITY

CELLARING

THIS WINE CAN BE ENJOYED NOW BUT ALSO HAS GREAT CELLARING POTENTIAL

SERVING TEMPERATURE

SLIGHTLY CHILLED

FOOD ACCOMPANIMENTS

A NUMBER OF DISHES INCLUDING PASTA IN CREAMY SAUCE SOFT CHEESES AND ROAST CHICKEN

TECHNICAL ANALYSIS

Harvest Date:	29 TH OF MARCH & 2 ND OF APRIL 2009
Bottled date:	29/9/2009
Winemaker:	BRIAN BICKNELL
Brix at Harvest:	23.8
Alcohol:	14%
Residual Sugar:	1
Titrateable Acidity:	5.8
ph:	3.5
Packaging:	12 BOTTLE CASE

