

DUSKY SOUNDS

CHARDONNAY

EAST COAST, NEW ZEALAND
2012

Dusky Sound is a unique and magical place, teeming with bird life, its geography, steep sided mountains and deep water give Dusky Sound a mystical quality quite unlike anywhere else in the world. When Captain Cook explored the region he was so taken with the wealth of bird life that he made clearings in the bush and an observatory so he could marvel at these remarkable creatures more closely. The names he gave to parts of the fiord give rise to his love affair with the birds - Shag River, Parrot Isles and Woodhen Cove to name just a few.

TASTING NOTE

COLOUR: Straw.

NOSE & PALATE Ripe aromas of stone fruit and melons with a hint of honeysuckle and spice.

COMMENTS: The palate is lovely and juicy with ripe round flavours and a refreshing finish.

VINEYARD REGION: Sourced from selected Waipara Valley (45%), Gisborne (45%) and Hawkes Bay (10%) vineyards. They vineyards are on a mix of well drained clay loam, stone and gravel soils.

VINTAGE CONDITIONS: A warm start in Hawke's Bay and Gisborne resulted in good flowering and fruit set. The spread of our vineyard sites allowed us to harvest at optimal ripeness and flavour. Further south in the Waipara Valley, a cool summer delayed ripening and helped to retain acidity and aromatics. A long warm Autumn meant the fruit was harvested in great condition.

WINEMAKING: The juice was cold settled and racked before fermentation with a selection of yeast strains at cool temperatures for approximately three weeks. After fermentation the wine remained on yeast lees and underwent partial malolactic fermentation. After blending the wine was fined using natural methods and prepared for bottling. This wine is lightly oaked.

ANALYSIS: Alc Vol: 13.0% Residual Sugar: 0.6 g/L
Acidity (TA) 6.6 pH: 3.51

SERVE: Serve chilled with Roast Chicken. Drink Now—2015.

