

BRUNTON ROAD

Chardonnay 2008

Wine of Gisborne | New Zealand

VARIETY

Chardonnay 100%
Clone 15 & Mendoza

GRAPEGROWER

The Searle Family at Brunton Road Estate

LOCALITY

Patutahi District, Gisborne, New Zealand

SPECIFICATIONS

Alcohol	13.0%
Residual Sugar	3.0g/L
pH	3.24
Titrateable Acidity	6.37g/L

VITICULTURE

Climate: 2008 was a challenging vintage. With late season inclement weather, careful selective handpicking was required to ensure only the fruit with optimum ripeness was used to make this wine.

Soils: Waihirere Heavy Silt Loam

Vine Management: Sylvos and vertical shoot trained vines were bunch thinned and leaf plucked to ensure an open canopy and balanced crop load.

Harvest Date: 11, 14 & 27 March 2008

TASTING NOTES

Colour/Appearance: Pale Straw

Nose: Lifted lemon and caramel notes with some spicy complexity.

Palate: The palate is medium weight with ripe fruit and spice flavours and some lees complexity, a balanced acidity and a long finish.

Serve: Lightly chilled

Food Matching: A good match with creamy pasta & risotto, poultry & pork dishes.

Cellaring: Drinking well now but will reward with careful cellaring for 2-3 years.

WINEMAKING

The fruit was handpicked and then whole bunch pressed. The free-run and pressings were kept separated to ensure the delicate aromas and flavour characteristics were retained. After settling, the clear juice was cool fermented in barrel to retain the fruit's aromatic quality along with an integrated oak complexity. The wine was fermented naturally to dryness and then 100% malolactic fermentation was used to soften acidity. The barrels were stirred regularly and we re-suspend yeast lees and further increase richness and flavour on the palate. Pre-bottling, the wine was lightly fined, cold stabilised and filtered.

BRUNTON ROAD ESTATE

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