

# TWR

TE WHARE RA



MARLBOROUGH



## 2010 MARLBOROUGH CHARDONNAY

The growing conditions in Marlborough mean that it is well suited for producing world class Chardonnay. We have a relatively cool climate here which results in a long, even growing season. This means that we can make a style of Chardonnay which balances concentration and complexity, whilst still retaining the finesse that a higher natural acidity brings - which is unashamedly the kind of style that we like to drink! We have the Mendoza clone of Chardonnay and the vines are about 32yrs old, the wine is made using traditional techniques.

*Winemaking:* The parcels for this 2010 release were all fermented in French oak (30% new) mixture of barriques and larger format oak (600lt). Fermented with a mixture of selected yeasts plus a small portion of indigenous yeast. All parcels went through malo-lactic fermentation and spent 10 months on full lees to provide added texture and complexity. This 2010 Chardonnay is enjoyable to drink now but will also benefit from careful cellaring for 5 – 7 years.

*Wine:* Lifted aromas of white stonefruit, ripe fig and toasted almond are complemented by smoky, savoury notes and hints of spice. These aromas follow on to complex, weighty palate with great texture and layers of flavour including fresh nectarine and pink grapefruit as well as savoury, mineral notes. Well integrated toasty oak and a lingering, spicy persistence complete this wine.

### *Technical Data:*

Fruit Source:	From the 1979 Mendoza clone planting, and a small amount of Clone 6
Variety:	Chardonnay
Harvest Date:	Mendoza: 1st April 2010 Clone 6: 5th April 2010
Residual Sugar:	Dry
Production:	288 cases
Cellaring Potential:	5-7 years

Alc 14.0% vol    pH 3.37    TA 6.3g/L



EST. 1979

TWRWINES.CO.NZ