



SEVENTEEN VALLEY CHARDONNAY 2009

WINEMAKERS NOTES:

The majority of the grapes from which this wine was made were grown in Mount Riley's premium 17 Valley vineyard. This vineyard is one of the warmest sites in the Wairau Valley. It has a north west aspect which captures one of Marlborough's warmest air flows. Soils are clay (so have a high mineral content) and gravel loam (which is good for retaining heat).

The 2009 growing season was an ideal one. Warm days and cool nights through summer, and settled weather from March right through to the end of our harvest allowed us to pick when flavors' were at their peak and sugars and acidity in the grapes were perfectly balanced.

Grapes were hand picked and whole bunch pressed to gently extract juice. It was then fermented on full solids juice in a mixture of new and seasoned French oak using indigenous yeast from Mount Riley's winery and vineyard. The wine went through full malolactic fermentation and lees' stirring was carried out post fermentation to build weight, texture and complexity.

TASTING NOTES:

- Colour* Pale yellow / straw.
- Bouquet* A complex nose with citrus, stonefruit & flint characters. Secondary aromas of toasted nuts & crème brûlée are also evident.
- Palate* Concentrated and rich fruit flavours. Citrus and mineral characters impart freshness, brightness and taut, linear focus. This is supported by beautifully integrated oak and complex secondary characters.
- Drink* Drinking well now and up to 2017. Great as an aperitif or match with light red meats, chicken, seafood or cheese.

