

SEVENTEEN VALLEY CHARDONNAY 2010

WINEMAKERS NOTES:

The fruit from which this wine was made came from two different vineyard parcels from Mount Riley's Seventeen Valley and Dillon Vineyards. Clones 95 and 2/23 are planted in these vineyards with the 95 offering a riper stonefruit complexion and the 2/23 offering zesty citrus characters and lovely tight acid giving the wine focus and energy.

The 2010 growing season was typical for Marlborough with the trademark warm days and cool nights. The late season provided a real surprise for us though in the autumn months of March and April where the days were unseasonably warm allowing for great flavour development, and fruit of full physiological ripeness.

Grapes were hand picked and whole bunch pressed to gently extract juice. It was then fermented on full solids juice in French oak barriques, 25% of which were new, using indigenous yeast derived from Mount Riley's winery and vineyard. Lees stirring was carried out post fermentation to build weight, texture and complexity.

TASTING NOTES:

Colour Pale yellow / straw.

Bouquet Peach, nectarine and citrus combine with beautifully integrated spice and toast characters derived from the fermentation in barrel.

Palate A wine of complexity and character. Fruit concentration is supported by mealy texture, spice and toasted nuts, and bright natural acidity, creating a wine with balance and length of flavour.

Drink Drinking well now and up to 2018. Great as an aperitif or match with light red meats, chicken, seafood or cheese.

