

Estate Black

Tasting Notes, Omih Series Chardonnay 2010

Wine notes

Hand harvested between 12 – 18 April 2010

Brix 24.2 TA 8.2g/ L Harvest 7.94 Ton
pH 3.20 Yield = 1.5 kg/vine

Hand harvested from 10 - 16 year old Chardonnay organically managed vines grown on calcareous clay soils. A cool but long growing season in Waipara Valley. Successful negotiation of spring frosts then a cool spring that delayed canopy formation. Summer did not arrive much to the dismay of beach goers. Beautiful weather over harvest. Harvest commenced at optimum ripeness, no disease pressure. A very good vintage in Waipara Valley for Chardonnay.

Fermentation

Whole bunch pressed, no settling, wild fermentation in 228L and 500L barrels (26% new) and maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 14 months.

Bottled

Bottled in one lot under screw cap on 10 July 2011

R.S 2.0 g/L TA 6.5 g/L pH 3.50 Dry extract 24.0g/L Alcohol 14.5%

A single vineyard wine, from vines grown organically on clay-limestone soils in Omih, Waipara Valley. The bouquet is pretty and open with spice, white floral notes, ripe grapefruit and walnut. This Chardonnay has a rich opulent juiciness, finishing with a persistent freshness and a touch of sea spray.

Drink now to 2016

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