

Black^{Estate}

Tasting Notes, Chardonnay 2008

Review

Not yet reviewed by wine writers.

Wine notes

Harvest

Hand harvested April 17 -27 2008

Harvest 3.9 Ton, Yield = 560g per vine

Brix 23.5°, TA 8.1 g/ L, pH 3.19

Some rainfall during flowering produced small concentrated bunches with 'hen and chicken' berries. A warm summer allowed good flavour development followed by the cool nights of autumn retaining vibrant aroma and refreshing acidity. This resulted in very balanced fruit at harvest.

Fermentation

Whole bunch pressed, light settling, wild barrel fermentation (9% new oak) and maturation on lees. Full Malo-lactic fermentation in spring.

Bottled in autumn.

Bottled

Bottled in one lot under screw cap on 23 March 2009
(Descending Fruit day).

R. S. < 2 g/L T. A. 6.9 g/L pH 3.30 Dry extract 28g/L
Alcohol 13.5%

The 2008 Black Estate Chardonnay has an alluring bouquet, a concentrated pallet, with the hallmark refreshing and lingering mineral finish. The mid pallet will with time increase in richness and complexity, and carried by its fresh persistent minerality will ensure excellent cellaring potential.

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