

# Estate Black

## Tasting Notes, Chardonnay 2010

### Wine notes

#### Harvest

Hand harvested between 14 and 20 April 2010

Harvest 8.62 Ton	Yield = 1.2 kg/vine	
Brix 24.0	TA 8.4g/ L	pH 3.6

Hand harvested from 16 year old Mendoza Chardonnay 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. Our best Chardonnay fruit to date.

#### Fermentation

Whole bunch pressed, light settling, wild fermentation in 228L and 500L barrels (36% new) and maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 11 months.

#### Bottled

Bottled in one lot under screw cap on March 10 2011

R. S < 2.1 g/L    TA 6.1 g/L    pH 3.70    Dry extract 26.0g/L

Alcohol 14%

Straw/ white gold hue. A bouquet of fresh hazelnut, white peach, grapefruit, and wet sandstone. Mineral, ripe pink grapefruit, hints of tree fruit flavors, textural and refreshing. The wine has depth and density and finishes with salivating minerality. Drink now through to 2017.

---

wine@blackestate.co.nz  
Telephone 03 310 6930  
614 Omihi Road, Waipara

PO Box 13280  
Christchurch 8141  
New Zealand