



ROCKBURN

CENTRAL OTAGO

2008 Chardonnay

Date Bottled: 10th March 2009

Quantity Bottled: 2080 cases

VITICULTURE

Grape Variety & Clone: Chardonnay clones 1, 6 & 15

Training and Trellis: Vertical Shoot Position (VSP)

Soils: Parkburn 10-15 cm loam over river gravel
Gibbston 40cm loam over alluvial gravels

Vineyard Location: Parkburn and Gibbston Valley Back Road

Climate Comment: Quite warm spring and warm settled summer, long ripening through autumn.

Vintage Climate: Early, settled.

Harvest Date: Parkburn 19th to 29th March
Gibbston 9th May

Viticulturist Comment: Perfect flowering conditions and warm summer allowed for exceptional crop yields and quality

WINEMAKING

Winemaker: Malcolm Rees-Francis

Fermentation: Long cool 100% wild fermentation in stainless steel for most of our fruit, with full barrel fermentation for select portions (14%), followed by extended lees contact. No malo-lactic fermentation.

Alcohol: 14.2 %

Titrateable Acidity: 5.0g/L

Residual Sugar: <1.0 g/L

PH level: 3.30

Vintage Comment: Early ripening gave great fruit character with sensible sugars early on, good acid.

TASTING NOTES

The 2008 vintage delivered perfectly ripe Chardonnay fruit, which we have subtly enhanced with minimal use of oak. The nose shows taut minerality with notes of lemons, peaches, limes and poached nectarines. The palate continues with great elegance; lemons, grapefruit fine acidity and a supple, lithe texture. Best enjoyed with food, this wine is drinking very well at release and will continue to develop over the next five years.

REVIEWS & AWARDS (updated regularly)