

# mt maude chardonnay 2011

C E N T R A L O T A G O

A vibrant, complex Chardonnay nose with aromas of ripe stone fruits, apple and pear combined with hints of biscuit and roasted nuts from barrel maturation. A warm rich palate, great texture and power, yet finishes clean and crisp.

*Sarah-Kate & Dan Dineen - Winemakers*



## VINTAGE SUMMARY

The season began with a warm spring, essentially no frosts and the typical spring winds also stayed away meaning the vines were under very little pressure. The weather pattern continued in both November and December leading to a flush of growth and a superb (short) flowering and fruitset. Mild temperatures and continued rainfall threatened a prolonged harvest but some late season good weather meant harvest began in good condition and on time.

## VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Foot stomped, basket pressed and fermented dirty (juice that hasn't been clarified) in seasoned French oak puncheons. Matured for nine months in oak with minimal movement or fining.

CLONES	HARVEST DATE	BOTTLING DATE	QTY BOTTLED	RESIDUAL SUGAR	ALCOHOL	pH	ACIDITY
Mendoza, 6	13th April 2011	17th Jan 2012	2520 Bottles	1.2 g/L	13.5% VOL	3.45	7.0 g/L