

mt maude chardonnay 2012

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

2012 will be noted as one of the most nail-biting to begin and then spectacular to conclude harvests on record. Variable weather conditions plagued the beginning of harvest with some frost damage to the Mt Maude Vineyard as a result of late spring snows. However a good even flowering and a relatively cool but exceptionally long 'Indian Summer' allowed the critical 'hang time' and slow ripening of fruit on the vine to intensify flavours whilst acid levels remained intact producing wines with wonderful flavours at lower alcohols - 2012 is definitely a vintage to watch.

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	22nd April 2012	8th March 2013	1554 Bottles	<1 g/L	13.5% VOL	3.50	6.2 g/L