

mt maude chardonnay 2013

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

Ripe citrus, pear & stone fruit aromas are abundant in our Mt Maude Chardonnay from this vintage.

Elements of mealy savouriness & roasted nuts add intrigue & complexity. The palate is vibrant, rich & finishes with a chalky texture.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

Variable weather conditions plagued the beginning of harvest with some frost damage to the Mt Maude Vineyard as a result of late spring snows. Good weather over flowering resulted in a quick but very good fruit set. However it was the wonderfully dry and warm summer which extended into a glorious autumn that will characterise this season. Warm days & cool nights, slowed the ripening of fruit on the vine which intensifies flavours and ensures the natural acid levels remained intact.

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. Partial malolactic fermentation followed by maturation for nine months in oak with minimal movement or fining.



CLONES	HARVEST DATE	BOTTLING DATE	QTY BOTTLED	RESIDUAL SUGAR	ALCOHOL	pH	ACIDITY
Mendoza, 5	24th April 2013	16th January 2014	2364 Bottles	3.9 g/L	13.8% VOL	3.32	6.8 g/L