

mt maude chardonnay 2010

CENTRAL OTAGO

A classic rich Chardonnay nose with aromas of ripe stone fruits and poached pears combined with hints of biscuit and toasted almonds from barrel maturation. A warm rich palate, great texture and power, yet finishes clean and crisp.

Sarah-Kate & Dan Dineen - Winemakers

"... this is rich, soft and luscious, the creaminess and nuttiness interwoven and mouth filling..."

★★★★ 4 Stars – Raymond Chan

VINTAGE SUMMARY

2010 will be noted as one of our most powerful and concentrated vintages on record. The start of the growing season was cool and continued throughout flowering in December. Consequently berry size was smaller and bunch weights low. The unsettled weather patterns changed in late January, and our vintage finished with higher temperatures than usual and long settled periods with dry, hot autumn days.

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	01/05/2011	17th Feb 2011	1868 Bottles	1.2 g/L	14% VOL	3.45	7.0 g/L