

GLAZEBROOK

NEW ZEALAND

Life's a journey

Chardonnay

Hawkes Bay

2007



The Glazebrook Regional Reserve range explores the potential of the very best grape varieties grown in the top wine growing regions across New Zealand.

HAWKE'S BAY

On the East Coast of the North Island of New Zealand, Hawke's Bay enjoys a temperate climate ideally suited to producing full-flavoured wines showing strong varietal intensity. Chardonnay is Hawke's Bay's most important grape variety and its presence in the region dates back to the 1950s.

CHARDONNAY

Chardonnay, the queen of white wines, originates from Burgundy in France and is now found in most wine producing areas. It is a variety that carries the concept of "terroir" well, effortlessly reflecting vineyard and winemaking practice.

In Hawke's Bay the premium Chardonnay selections are Mendoza and clone 15, both of which carry naturally light crops. Flavours are typically in either the stonefruit or grapefruit spectrum.

VINEYARD NOTES

2007 was not a typical growing season. Cool until January, the weather was warm and dry for the rest of the season for ripening both whites and reds. A winter drought ensued.

This Chardonnay was produced from 7 - 10 year old Mendoza (6%) and Clone 15 (94%) vines grown on the deep free-draining red metals of the Bridge Pa Triangle sub-region of Hawke's Bay. The vines were VSP cane-pruned and yielded 2.5 -3.5 kg per vine.

REVIEW

SILVER MEDALS

International Wine Challenge 2010
International Chardonnay Challenge 2010

WINEMAKING NOTES

The grapes were machine harvested and pressed immediately. Inoculation with selected yeast ensured a warm fermentation (19C) with a portion (15%) undergoing a hot fermentation (24C).

Fermentation took place in French oak barriques (15% new, 25% one year old and 60% older) and was followed by 11 months maturation in the same barrels. The wine has been bottled with 6% malo-lactic fermentation.

Vintage	2007
Alcohol	13.5%
TA	5.8g/L
pH	3.27
Residual sugar	<1 g/L

TASTING NOTES

Colour: Light gold

Bouquet: Ripe peach, melon and grapefruit. Soft integrated oak (biscuit, crème caramel and cinnamon).

Palate: Persistent stonefruit and ripe grapefruit flavours. Full-bodied, concentrated and smooth, creamy textured finishing with lingering fruit supported by spicy oak.

FOOD MATCH

Try richly flavoured chicken, turkey, vegetable terrines or dishes with nutty flavoured sauces.

CELLARING AND SERVING

May be enjoyed now or cellared up to 4 years from vintage date. Best served only lightly chilled.