



## Chardonnay 2004

**Origin:** Cairnmuir Vineyard, Bannockburn, Central Otago  
**Winemaker:** Steve Davies

### Information

**Clones:** Mendoza 73%, UCD 6 27%  
**Brix** Picked at 24.2, 22.8, and 22.5 brix  
**Residual Sugar** Dry  
**Titrateable Acidity** 6.8g/l  
**pH** 3.38  
**Alcohol** 13.9 %  
**Harvest Dates** 15<sup>th</sup>, 18<sup>th</sup> and 20<sup>th</sup> of April

### Viticulture and Winemaking

All the fruit is from the home vineyard on Cairnmuir Road. Grown mainly on a VSP trellising systems, hand pruned, hand thinned (shoots and fruit) hand leaf plucked and hand harvested. After pressing the juice goes to barrel (all French, 15% new), with a high solids content, most of the lots fermented with indigenous yeast, all barrels were stirred weekly and the Malolactic conversion took place in the spring.

### Tasting Notes

Pale straw in colour. The slightly cooler 04 season has moved the stonefruit citrus balance a little more towards nectarine and lime flavours. The palate is soft and rounded with a wide range of flavour components; the lees influence, mineral notes, barrel toast, vanilla, almonds plus the primary fruit characters are all evident. The flavours are well balanced and integrated with the natural acid to give structure, length and a clean finish.

The wine has subtlety and balance that will compliment a good meal but we also endorse it as an accompaniment to conversation and idle periods of relaxation.

We expect the 2004 Chardonnay to be at its best between two and seven years from the vintage date.