



## Chardonnay 2005

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

### Information

Clones: UCD 6 and Mendoza  
Brix: Picked at 23.5 and 23.6  
Residual Sugar: Dry  
Titrateable Acidity: 6.7g/l  
pH: 3.35  
Alcohol: 13.8 %  
Harvest Dates: April 13<sup>th</sup>, 22<sup>nd</sup> and 26<sup>th</sup>

### Viticulture and Winemaking

All the fruit for this wine is from the home vineyard on Cairnmuir Road. Grown mainly on a VSP trellising system, the winter pruning, summer canopy work and harvest is all done by hand.

The Chardonnay yield in 2005 was less than half of expectation, the berries and bunches were very small but the flavours were good and concentrated. After pressing, the juice goes to barrel (all French, 15% new), with a high grape solids content. Most of the lots fermented with indigenous yeast and all barrels were stirred weekly during the malolactic conversion which takes place in the spring.

### Tasting Notes

2005 like 2004 was a slightly cooler than average year and the primary fruit flavours are of nectarine and lime. The low crop has given great concentration and weight to the wine. The palate has a creamy texture to it and a wide range of flavour components; with lees influence, mineral notes, barrel toast, vanilla, almonds and primary fruit characters 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 life.

We expect the 2005 Chardonnay to be at its best between two and seven years from the vintage date.