



Anchorage Chardonnay 2007

Winemaking:

Selected parcels of hand-picked Nelson fruit were combined with machine harvest grape, lightly bag pressed at a Nelson winery and then fermented in a mixture of American and French oak barriques. A stop malolactic fermentation (75%) was carried out and the wine stirred on lees at regular intervals until ready for bottling.

Tasting Notes:

Fruit harvested from six-year-old vines in the promising Motueka region of Nelson has produced a well balanced wine with a rich creamy nose and palate, ripe rounded mouthfeel and long malolactic finish. Hints of mealiness and toasted biscuits lead into a palate laden with subtle tastes of banana, peaches and tropical fruits combined with subtle oak integration. The source vineyard's coastal influence imparts a slightly salty aftertaste. Aging well.

Technical Analysis

Winemaker	Neil Todd
Grape Variety	Chardonnay
Harvest Date	April 2007
Bottling Date	March 2008
Alcohol	13.5%
Total Acidity	6.2
pH	N/A
Residual Sugar	1 grms/litre



Wine that captures the land and the sea...

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