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## Anchorage Unoaked Chardonnay 2007

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### Winemaking:

After machine harvesting, top quality fully ripened Nelson fruit was bag pressed at a Nelson winery then fermented with some secondary lees contact to produce a clean, unhindered fruit driven style with no malolactic fermentation.

### Tasting Notes:

This clean, fruit driven style combines a good acid structure in an up-front wine which shows great promise. Clean and vibrant on the nose, it has a full, round citrus based palate leading to peaches and a confectionary-style sherbet note.

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### Technical Analysis

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|----------------|----------------|
| Winemaker      | Neil Todd      |
| Grape Variety  | Chardonnay     |
| Harvest Date   | April 2007     |
| Bottling Date  | August 2007    |
| Alcohol        | 14%            |
| Total Acidity  | 7.6            |
| pH             | N/A            |
| Residual Sugar | 3.6 grms/litre |



*Wine that captures the land and the sea...*

[www.anchoragewines.co.nz](http://www.anchoragewines.co.nz)