



Anchorage Reserve Chardonnay 2008

Vineyard:

First crop grapes from a single block of the Anchorage Flett Road Vineyard, boasting clay-based soils and a strong, sunny microclimate, were hand-picked and transported to Torrent Bay Vintners' winery in harvest bins. The inaugural crops showed excellent flavour concentrations backed up by solid analysis.

Winemaking:

The Reserve Chardonnay is only the free run juice, the fruit being handpicked and whole bunch pressed. Settling was relatively short and warm, then the juice went straight to tank for partial fermentation and transferred to barrel with lees to complete fermentation. After yeast fermentation the wine went through 100% malolactic fermentation to soften natural acidity. Lees stirring was carried out fortnightly to provide mouth feel and complexity. The use of 100% new seasoned French Oak barriques has given an upfront Oak style. The wine was given a light fining and bottled unfiltered and may develop a light swirl.

Tasting Notes:

On the nose this wine has delicate aromas of white peach, almonds and grapefruit laced with touches of honeysuckle and butterscotch combined with strong toasty oak influence. A full-bodied chardonnay with satisfying flavours of stone fruit and grapefruit, with underlying nutty, spicy oak and vanilla notes. The palate is bright and elegant, youthful and creamy with a soft acidity that leads into a lingering finish.

Technical Analysis

Winemaker	Justin Papesch
Grape Variety	Chardonnay
Harvest Date	4 April 2008
Bottling Date	5 December 2008
Alcohol	12.2% Vol
Total Acidity	5.9 g/L
pH	3.5
Residual Sugar	2.4 g/L



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