



ANCHORAGE

Chardonnay 2010

Wine Makers Notes

Harvested at optimum ripeness, the 2010 Chardonnay was de-stemmed and crushed at the winery before pressing. Free-run and lightly bag pressed juice was fermented at a slightly warm temperature with a fruit-driven yeast strain to bring out the rich ripe flavours, followed by a 100% malolactic fermentation using a mixture of French and American oak. The oak lees were worked for a short period before the wine was cross-flow filtered and ready for bottling. No fining agents were used.

Vineyard

A combined vineyard harvest from Anchorages' Flett Road and Bridge vineyards. Brilliant weather resulted in a good harvest from the vines situated on the higher terraced blocks of Flett Road. Four-year-old, clone 15 vines, a mix for single and two canes, planted in clay soils produced a good crop with low bunch weights and strong flavours working well with the grapes sourced from the Bridge block, which added elegance to the blend.

Technical Details

Alcohol	13.5%
Residual Sugar	2.0 g/L
pH	3.33
Total Acidity	5.8 g/L

Tasting Notes

Light honey in colour, the nose opens with vanilla, smoky toasted oak and slight hazelnut overtones. The initial palate is peach and coconut leading into butterscotch, caramel and vanilla with a lingering oak and hazelnut finish, echoing toasting lees. A soft, approachable and well balanced Chardonnay, it is reminiscent of an old world style.

History

Anchorage Wines founding family, the Drummonds hold firm to their belief that the rich fertile soils surrounding the Motueka township, coupled with balmy sea breezes and some of New Zealand's consistently highest sunshine readings are the ideal climate in which to craft their aromatic wines. Grapes from their vineyards in the nearby Moutere add a further dimension to their range of classic aromatic varieties.

The first of the vines were planted in the spring of 2000 in rich river loam beside the mouth of the Motueka River. Vibrant, fertile river flats with loamy, sandy soils ensure vigorous growth with careful vineyard management in the Motueka and Riwaka vineyards while the heavier but no less fertile soils in the Moutere are coupled with incredibly hot temperatures, combine to produce a mouth-filling array of aromas and flavours in the resultant wines.