



2010 CHARDONNAY RESERVE

Wine Makers Notes

The Chardonnay grapes were received into the winery with a ripe analytical background which was a reflection of the 2010 harvest. Harvest brix 24.5 combined with a lower pH and showing great acidity. The grapes were placed in the grape hopper and lifted to drain only the free run to tank to keep clarity and phenolic compounds at bay. The tank was racked to French Allego and Saury barriques and inoculated with cultured yeast strain of D254. The barrels were kept cool during ferment. A cultured MLF strain was used once ferment had finished, followed by a full malolactic fermentation. No sulphur was added for a few months. Once the sulphur addition was made, regular stirring was carried out fortnightly to add flavour and palate weight complexity. After 16 months in barrels the wine was stabilised and crossflow filtered, then bottled without the use of fining agents.

Technical Details

Alcohol	14.5%
Residual Sugar	1.6 g/L
pH	3.50
Total Acidity	5.5 g/L

Tasting Notes

Aroma: Hints of tangelo peel and sweet butter-scotch float on top of the nose, followed by an underlying dimension of caramel oak.

Palate: Marmalade, grapefruit, pawpaw and very ripe melon are the main fruit components, moving through mid-palate to integrated oak with some sultanas hiding right at the back.

Finish: Fully textural with a velvet feel, cream and butter adds to the finish combining with oak tannins to make this wine a monster in style, with a layering complexity of fruit, oak, lees and weight.

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.