

ANCHORAGE

FAMILY ESTATE

2012 Chardonnay

Wine Makers Notes

The fruit used to create this wine was picked in late March in the early morning hours and carted straight to the winery.

De-stemmed, lightly crushed and gently bag pressed, the juice, once settled and carefully raked, was fermented at cold temperatures by a selected yeast strain until dry.

The wine then spent 12 months developing and maturing on light lees in mixed French oak barriques, with occasional stirring, where partial malolactic fermentation took place.

Prior to bottling onsite the wine was cross-flow filtered. No fining agents used.

Vineyard

The grapes were sourced from our Flett Road vineyard in Lower Moutere, where the clay based soils are ideal for this Chardonnay clone.

Technical Details

Alcohol	13%
Residual Sugar	1.3 g/L
pH	3.58
Total Acidity	5.7 g/L

Tasting Notes

The nose of our 2012 Chardonnay shows plenty of ripe stone fruit, paired with pineapple and underlying citrus notes. The fruit flavours blend in with generous tones of both hazelnut and butterscotch.

The pallet entices with its complex play of fruit, nuts and toffee.

With extended time on lees the mouthfeel is butterscotch, full and very creamy. Toffee and toasted after notes paired with hints of ripe apricot show on the finish.

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.

