



# ANCHORAGE

FAMILY ESTATE

## *Chardonnay 2013*

On the nose apricot, honeysuckle and subtle pineapple flavours are predominant. The ripeness of the initial fruit gives this wine a big lift of those flavours on the palate, complimented by a gentle influence of oak with its toasty creamy texture.

#### Winemaking

Grapes from our Flett Road vineyard came in at 24.8 brix on 29<sup>th</sup> March. Predominately stainless steel fermented at 11°, with a very subtle influence of oak, allowed the wine to show its ripe flavours without being overpowered by oak. Left on lees until 21<sup>st</sup> October 2013 enabled the wine to pick up some lovely texture, without losing its primary fruit flavours of apricot, honeysuckle and pineapple.

#### Growing Conditions

Summer 2013 was an excellent summer, although slightly dry in mid-January. Very hot temperatures saw great flowering with very little disease in the vineyards. The fine hot weather continued until mid March when we experienced some rain, which slowed the ripening process, allowing the cooler nights to intensify the aromatic flavours of the grapes.

Harvest Date: 29th March 2013  
Bottling Date: 5th November 2013  
Cases Produced: 815  
Winemaker: Stefan Heinrich

Technical Details: 14.5% Alc  
3.0 g/L RS  
7.2 g/L TA  
3.47 pH

Try this wine at our tasting room,  
202 Umukuri Road, Brooklyn, Motueka.

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

