



# ANCHORAGE

FAMILY ESTATE

## *Chardonnay 2014*

A potpourri of flavours is the most fitting description for this year's Chardonnay. Citrus and apple, as well as tropical flavours like banana and pineapple are the dominant primary flavours. Vanilla, notes of chocolate and roasted coffee cut through the crisp fruit flavours adding complexity to this youthful wine.

### Winemaking

Crisp clean fruit from our Flett Road vineyard was picked at the perfect time with the onset of opulent over-ripeness in some random bunches.

Gently processed and fermented in tank to retain as much primary fruit as possible. A combination of French oak and clean stainless steel matured wine has built the foundation of our 2014 Chardonnay.

### Growing Conditions

2014 vintage started with a phenomenal growing season that saw the right amount of sunshine and perfectly timed rain with lovely temperatures, right up until the time of ripening. The great weather allowed us to start picking 10 days ahead of the previous vintage.

Then came cold rain, which led to six days without any harvesting. The slightly cooler temperatures had resulted in keeping the grapes clean from disease but had resulted in lower sugar levels, keeping the alcohol levels in check.

With more heavy rain forecasted the normally consistent pace of picking rapidly changed to beat the rain and finish this exciting season just before Easter.

Harvest Date: 18 March 2014  
Bottling Date: 5 September 2014  
Cases Produced: 519  
Winemaker: Stefan Heinrich

Technical Details: Alc 12.7%  
RS 3.2 g/L  
TA 7.6 g/L  
pH 3.34

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

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

