

coolfermentwithnooak
maximisescitrusbloss
omandjasminearomat
icsamouthfillingpalate
withflavoursofripene
ctarinegrapefruitandhint
sofhoneysweetnesswi
theleganceandlength*

• vinify
chardonnay
2006

KEW 2006 Vinify Chardonnay

Description:

We have decided to give this wonderful pure style of un-oaked Chardonnay the name “Virgin” as it describes the ‘innocence’ of this wine which has been retained without any influence of oak.

Lovely sweet floral aromas are concentrated on the nose of this wine which also shows hints of ripe peach and pineapple. The palate is rich and textural with upfront flavours of peaches, nectarines and cream. Although this wine has no complexity from oak, the partial malolactic fermentation adds rich length and body to this wine.

Viticulture:

Clone 15 Chardonnay planted as two metre wide rows, two metres between vines, trained as two cane VSP. Predominant soil type is clay loam with pumice sub layers. Cropping levels are vine specific, decided at pruning and again at fruit set. Canopy management aims at maximising air flow, sun exposure and fruit health.

Analyses at harvest, 31 March 2006:

Brix: 21.9
pH: 3.35
TA: 7.87g/L

Winemaking:

Harvested at the coolest time of the day, this Chardonnay was pressed immediately with minimal skin contact to maximize the expression of fruit and aroma without bitterness from the skin. The juice was partially clarified by settling at cool temperatures, and then carefully fermented with 2 yeasts to enhance aroma and body. 20% of the juice underwent malolactic fermentation to add texture and length to the final wine. Very carefully fined with fresh skim milk prior to bottling.

Analyses at bottling:

pH: 3.57
TA: 5.4g/L
Alc: 13%
RS: 6g/L

Latest Awards: Silver Medal Air New Zealand Wine Awards 2007