



## **Kirkpatrick Estate Winery 2009 Reserve Chardonnay**

### **Description:**

Shiny lemon gold in colour, this wine shows citrus blossom and stonefruit on the nose, with hints of cream and hazelnut. The elegant palate gives sweet stonefruit flavours on the front, which then open up showing creamy nutty oak with a long smooth finish.

### **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.

The lowest cropping, ripest fruit was hand harvested for this wine.

Analyses at harvest, 29 March 2009:

Brix: 22.7

pH: 3.42

TA: 8.1 g/L

### **Winemaking:**

The very best fruit from the KEW Chardonnay vineyard has been hand harvested and fermented in mature French and American oak barriques. Complexity, palate texture and fruit expression has been achieved with yeast selection, wild fermentation and partial malolactic fermentation. Extended barrel maturation has given this wine excellent balance of subtle oak and concentrated fruit flavours.

No fining agents were required to enhance this wine.

Analyses at bottling, 21 June 2010:

pH: 3.87

TA: 5.81g/L

Alc: 13.1%

RS: 3.9 g/L

### **Latest Awards:**

**Bronze Medal NZ International Wine Show 2010**