



# MOMO

## CHARDONNAY 2014

---

### TASTING NOTE:

Delicate and appealing on the nose, with notes of ripe orchard fruit, warm bread and a touch of spice. The palate opens out to a core of apricot, nashi pear and gentle white flowers, balanced by a subtle savoury note and a vibrant mouth-watering acidity. Finishes pleasingly long.

**Drink dates:** Now until 2017



### VINTAGE:

Minimal frosts during the spring and perfect flowering conditions resulted in a good crop and even berry set. A warm early summer initially, but temperatures cooled after solstice to give a long ripening period, with stable conditions until the end of the first week of April. Heavy rain followed, but caused no problems at the Estate.

### VINEYARD:

Certified organic fruit was hand-picked from two of our biodynamic vineyards: Part of the blend came from Raupo Creek where the soils are rich and clay-based and the rest came from the upper terraces of our Noa vineyard, on Waimakiriri soils of alluvial origin.

### WINEMAKING:

Certified organic grapes were hand-picked and whole bunch-pressed before being naturally fermented with wild yeast in old French oak barriques. The wine remained on lees in barrel for 11 months before being blended and lightly filtered before bottling..

**Varieties:** 100% Chardonnay  
**Yield:** 6 tonnes / hectare  
**Oak:** 100% barrel ferment, no new oak  
**Bottling date:** 18<sup>th</sup> March 2015

**Alcohol:** 12.5%  
**RS:** 3.4g/l  
**pH:** 3.55  
**TA:** 4.8g/l

**Organic. Biodynamic. Suitable for vegans. Contains sulphites.**

