



# DUNNOLLY

FAMILY OF WINEMAKERS

## 2011 Dunnolly Chardonnay

The 2011 Chardonnay was machine harvested in the early hours of the morning; this enabled the fruit to stay cool whilst being transported to Marlborough for processing.

Harvest Date: 9<sup>th</sup> April 2011.

Receival Analysis:

Brix	pH	TA
24.1°	3.36	8.2g/L

### Winemaking Process:

The fruit was free run and lightly pressed portions were separated at receival. Both were transferred to separate stainless steel tanks for cold settling. After 72 hours the juices were racked off their lees. Half of the Free Run juice and all of the lightly pressed juice was racked to barrel for fermentation. The remaining half was fermented in stainless steel. This enabled us to use several different yeast strains as well as indigenous yeasts for the barrel ferments. The stainless steel portion was then fermented relatively cool and preserve the quintessential aromas of the Chardonnay grape.

Fermentation lasted 3-4 weeks. Once this finished we applied a lot of lees stirring of all the batches to ensure a rich full palate. The wines remained on their lees for at least 6 months. The barrel portions were put through Malolactic to add richness and balance the acidity with the stainless steel portion. The wines were racked once prior to blending.

The 2011 Chardonnay was blended using the best portions and ratios for the subsequent blend. The vision was to enable to natural Chardonnay characters shine through on the nose and palate, the oak to be very subtle and the acidity to be fine and long. The wine was then stabilized, lightly fined with some skim milk and filtered through a crossflow filter. The wine was bottled in February 2012.

2011 Chardonnay Final  
Analysis:

Alc	pH	TA	RS	VA
14.5%	3.4	5.8g/L	2.1g/L	0.3g/L