



2015 Dunnolly Estate Chardonnay

Analysis:

| Alcohol | F/TSO ₂ | pH | TA | RS | VA |
|---------|--------------------|------|--------|--------|--------|
| 13.17% | 33/107 | 3.38 | 7.1g/L | 2.5g/L | 0.4g/L |

Vinification:

After a cold & wet spring in 2014 the fruit set we had a poor fruit set. The extremely hot summer that followed enabled the fruit to ripen spectacularly given our wine concentration and richness. Our Chardonnay style is modelled on the great Chablis's that is produced in the "old world" and so it is a stark contrast to what dominates the wine scene in New Zealand and Australia for the last 20 years. Making our wine in this style enables us to showcase the natural flavour and aroma profiles of the Chardonnay grape and also Waipara, New Zealand.

The fruit was harvested in April 2015 and lightly pressed. Half of the free run was settled and racked to French Barriques and the other half was combined with the pressing and fermented in stainless steel with commercial yeast strain CY3079. The barrels were inoculated with D47 & TXL. The ferments were cool and slow helping preserve our lovely fruit aromas. The barrel portion was put through MLF and then combined for blending with the stainless steel portion.

The wine was stabilised and lightly fined before being bottled in March 2016.

Tasting notes:

Aromas of citrus and white nectarines that pop in the glass, we have matched this bouquet with toasty and warm French oak. The wine shows great length and is balanced with the bursting fruit concentration and liveliness. The wine has been textured by lees stirring each barrel every week and harmonised by its natural acidity.

Food pairing: My favourite is Whitebait fritters with loads of lemon juice and a fresh green salad or served a cheese board with loads of gooey cheese and quince paste.