



Highfield Chardonnay 2009

Technical Notes

Variety	Chardonnay 100%
Harvested	14 and 23 April 2009
Vineyard	Omaka Valley
Clones	2/23
Brix at harvest	22.8-23.6°
Fermentation	Whole-bunched pressed into French oak barriques. Full solids fermentation and MLF 100% in barrel
Maturation	12 months in French oak barrels
Alcohol	14%
Residual sugar	1.0g/l
Total acidity	6.0g/l
pH	3.37
Bottled	June 2010, under screw cap
Cases made	360
Released	August 2010

Description

The grapes for this Chardonnay were hand picked from a single vineyard situated on the other side of the Mill Stream, below Highfield. The free-run juice was barrel fermented in a mixture of new and one year old barriques and matured giving a beautiful balance of fruit and oak. A fine and elegant expression of Marlborough Chardonnay.

Sensory

Colour	Light gold.
Aroma	Grannysmith apple, peach, grapefruit and citrus combine with subtle spicy oak, brioche and biscuit characters.
Palate	Fine and elegant with some creamy, browned butter flavours and layers of nectarine and lime. Subtle smokiness and toasted almond flavours round off the palate with a little chalk and minerality. The wine is well focused and finishes smoothly.

Cellaring Potential

This wine is approachable, drinking well now and will mature nicely into 2015.

Food Suggestions

Well suited to cream based dishes and smoked seafood.

2009 Season

Vintage started about 10 days later than a typical year due to cooler temperatures in late summer. Vintage was completed with clear skies. The fine dry weather allowed us to pick all our fruit at peak optimum ripeness within a time frame that wasn't determined by the weather. So it really seemed a bit easy this year with no dramas and none of the usual stress surrounding picking decisions. We saw nice, clean fruit in the picking bins and very good flavours in tank.