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This wine is derived from plantings in our Opoú Vineyard and comprises of a mixture of the Chardonnay clones 15, 95 and Mendoza. The grapes were selected by hand at optimum ripeness as the flavours developed. The new juice was fermented in oak barrels - 14% of which were new. Partial malolactic fermentation has given the wine softness and subtle palate weight whilst maintaining freshness. After the first selection in Spring, those barrels showing intense fruit were left to rest on the spent yeast sediment until November when the final assemblage was made. The wine was then allowed to harmonise for another 3 months before finally being put to bottle.

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The prolonged élevage has contributed fragrance of fresh bread and nougat. Chardonnay growing on the rich silt - clay soils of the Poverty Bay valley gives the wine a soft, warm mouth filling character which can be enjoyed while still quite young. These wines have the ability to go on and harmonise in the bottle for at least another 6 years developing greater complexity with more honeyed characters.

Closed with a high quality natural cork.

Serve cool. Store lying down. Cellaring potential 5 - 6 years from the date of release.

Total acidity: 7.6 g/l **pH:** 3.50

Alcohol: 13.0% Vol. **Residual Sugar:** 2.0 g/l

Harvest dates: 4th April – 22nd April 2006

Bottled on: 22nd February 2007

Released on: 1st August 2007

BIO-DYNAMICALLY GROWN GRAPES