



## **CRAZY by NATURE**

## SHOTBERRY CHARDONNAY

GISBORNE 2010

NEW ZEALAND WINE

MADE FROM CERTIFIED ORGANIC GRAPES

Made in a fruit forward style with the freshness of an ocean breeze and the texture of fine silt loam. Aromas of white peach and acacia flowers give a pleasing brightness and energy. A hint of oak adds a wave of texture.

"In 1984 they thought we were crazy to grow our grapes organically. We've spent the last twenty-five years proving that they were right! Now, it seems everybody wants to be crazy, and that's just what this planet needs. Crazy by Nature – makes perfect sense."

A blend from our biodynamic Estate vineyards in the Gisborne winegrowing district. The original Riverpoint parcel was planted in 1978. Situated alongside the old Waipaoa riverbed the soils here contain high levels of fine silt and silken clays and these minerals assist in producing aromatic, dense wines. Proximity to the Pacific Ocean exposes the site to a cooling sea breeze during summer and this effect plays a pivotal role in capturing a special delicacy of flavour in the grapes grown from this site. Our Opou vineyard gives the wine a soft, warm mouth filling character, which can be enjoyed while still quite young.

Shotberries are the intense little grapes for which the Mendoza clone of Chardonnay is renowned.

## Notes from the Winemaker:

The 2010 harvest was great, producing ripe grapes and full flavours. We have made this wine in a fruit-forward style with the freshness of an ocean breeze and the texture of fine silt loam.

Aromas of white peach and acacia flowers give a pleasing brightness and energy. A hint of oak adds a wave of texture. The alluvial soils are reflected in the wet-stone minerality of the finish. A glass of Gisborne Sunshine!

A versatile food wine, particularly suitable with seafood, cheeses and summer salads. Serve cool. Suitable for vegetarians.

Drink Between 2011-2016.

Wine from Certified Organic and Biodynamic Grapes.

Total acidity: 7.0g/l pH: 3.58

Alcohol: 13.0 %Vol. Residual Sugar: 4.0g/l

Harvest dates: 1st April 2010 Bottled on: 18th January 2011 Released on: 20th February 2011

BIODYNAMIC WINE ESTATE