



Reserve 2009 – Chardonnay

VITICULTURE

Vineyard: Sourced from two different contract growers in the upper Casablanca Valley. From vines with an average age of 16 years.

Soil: Free draining, alluvial loam/clay of medium fertility.

Climate: Yearly average rainfall of 450 mm, concentrated in the winter months. Summers are dry with warm days and cool nights. Temperatures are moderated the presence of morning fogs and sea breezes from the Pacific Ocean.

Vineyard Management: Planting density of 3,500 vines/hectare, trained to vertical shoot positioned canopy and spur pruned. Canopy trimming was carried out once in early spring and again at the beginning summer. Leaf plucking was carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape variety: Chardonnay 100%

Harvest: The fruit was picked by hand on the 15th - 16th, of April 2009.

Winemaking Techniques: The grapes were crushed and destemmed to the press via a must-chiller. The must was then given 24 hours of skin contact (at 6 - 8°C) in order to extract the aromas and flavors contained in the skin. Following this the must was drained and cold settled for 2 days before being gravity fed to 33% new, 67% second use and third use barrels. These were subsequently inoculated with several different selected yeasts. Fermentation took a total of 3 - 4 weeks with temperatures peaking at 20 - 21°C. The barrels were manually 'stirred' weekly following fermentation up until bottling after a total of 6 months in barrel.

Oak: 100% of the blend was aged for 5 months in 33% new and 67% second and third use French barrels.

LABORATORY ANALYSIS

Alcohol:	14.30 %vol
pH:	3.35
Titrateable Acidity:	5.9 g/L
Residual Sugar:	2.80 g/L
Volatile Acidity:	0.51 g/L

TASTING NOTES On the nose notes of banana, peach and species. Flavor notes to file evidence, ripe pineapple and honey, complemented with a well-structured body, fresh and good acidity, leading to elegant, lingering finish

Serving temperature: 11 to 12°C.

CELLARING POTENTIAL Ready to drink now or cellar for 3 years.

FAMILY OWNED SINCE 1935