

CJ PASK



GIMBLETT ROAD
HAWKES BAY
NEW ZEALAND

GIMBLETT ROAD CHARDONNAY 2008

These Chardonnay grapes were grown in our vineyards at Gimblett Road, Hawke's Bay. This wine is predominantly made from the Mendoza clone of Chardonnay, providing intense citrus aromas and flavours. Cool fermentation retained the pristine grape flavours and some barrel fermentation and lees ageing, imparts complexity, texture and weight to the palate.

COLOUR: Pale straw green

AROMA: Intense citrus and grapefruit characters with creamy oak.

PALATE: A fresh, fruit driven Chardonnay enhanced with sweet creamy oak and fine texture. This elegant Chardonnay with rich citrus fruits will be further enhanced by bottle maturation.



KATE RABBURND, WINEMAKER



TECHNICAL DATA

SOILS:

Consisting of alluvial gravel overlaid with silt sands of varying depths. The Ngaruroto River laid these soils incorporating volcanic pumice sands down centuries ago. These free draining and low status soils are ideal for winegrowing.

VINTAGE CONDITIONS:

The season started well with average Spring temperatures. However several cool days occurred in November. Temperatures remained high and rainfall low with the Growing Degree Days (GDD) being the highest over the period 2006 to 2010 and well above the 30yr mean. This warm season resulted in excellent clean ripe fruit albeit with a lower than average yield.

COMPOSITION:

13.0%*v/v*, 3.5pH, 5.7 g/l TA, <1 g/L RS

