



Reviews & Accolades

IRONGATE CHARDONNAY 2009

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, January 2011

4 Stars & 17/20

This label has a first-class pedigree stretching back to the first vintage in 1985. Fruit from a single vineyard in the Gimblett Gravels, whole bunch pressed and barrel fermented with indigenous yeasts to 14.0% alc., then aged 11 months in oak, 25% new. Brilliant light green-gold in colour, this has a fullish, open and accessible nose of yellow stonefruits, and a steely mealiness complexed with savoury cream elements. The wine has a full, broadly expressed palate with melon and ripe tropical fruit flavours, botrytis-like apricot notes, butter and toasty oak. The acidity is soft and the palate is becoming integrated. The soft breadth of the mouthfeel indicates this will mature over the next 2-4 years. Drink with poultry and pork dishes.

WINE ORBIT

Sam Kim, February 2011

5 Stars & 94 Points

It's youthful yet showing excellent intensity and harmony on the nose, showing peach, tropical fruit and vanillin oak characters. The palate is concentrated and weighty with silky texture and a long expansive finish. This is more forward than other vintages of Irongate Chardonnays, making it immensely drinkable already. Just gorgeous. Grapes were grown on their vineyard in the Gimblett Gravels district, whole bunch pressed, fermented in French oak (25% new) using indigenous yeast, then matured for about seven months in barrels. At its best: now to 2015.

BOBSWINEREVIEWS.COM

April 2011

4 Stars

Big, rich, concentrated and oaky Chardonnay with strong ripe peach and melon flavours together with a solid influence of bran biscuit and spicy oak. A little raw right now but has gold medal potential.

WINESTATE MAGAZINE

July 2011

4 Stars

Pale gold, mouthfilling, fresh and youthful, it is sweet-fruited, with good acid spine, finely integrated oak and good intensity of peachy, spicy, toasty, faintly honeyed flavours.