

REDWOOD PASS

MARLBOROUGH CHARDONNAY

Vintage: 2007
Region: Marlborough, New Zealand
Grape variety: 100% Marlborough Chardonnay

VINTAGE 2007

The 2007 was an interesting vintage with early spring frosts and cool, wet conditions during flowering naturally restricting the vines crop levels. Luckily from this inauspicious start the weather really warmed up and glorious late summer and autumn temperatures allowed the Chardonnay to ripen fully. Flavour development was further aided by the cool nights during the critical period leading up to harvest.

VINEYARD

Fruit for the 2007 Redwood Pass Chardonnay was harvested in the cool of night to retain flavour and freshness. Careful winemaking and specific yeast strains were used at our Awatere Valley winery so that the vibrant fruit flavours from the vineyard could be preserved.

APPEARANCE

Pale gold.

BOUQUET

This softly styled Chardonnay shows fragrant citrus and tropical fruit notes.

PALATE

Smooth, creamy and bursting with delicious citrus and white peach flavours, balanced by a great mineral acidity.

CELLARING

The 2007 Redwood Pass Chardonnay is best enjoyed now and over the next 3-4 years.

SERVING TEMPERATURES

Best served at between 10-14°C.

FOOD ACCOMPANIMENTS

This wine will complement a wide variety of seafood, poultry, pasta dishes and summer salads.

Enjoy!

AWARDS

Bronze Medal – Liquorland Int'l Wine Competition 2010

Bronze Medal – International Chardonnay Challenge 2010

TECHNICAL ANALYSIS

Residual sugar:	Dry
Alcohol:	14%
T/A:	5.4

