



ESTABLISHED IN 1896, TE MATA ESTATE IS NEW ZEALAND'S OLDEST WINERY
AND REMAINS FAMILY OWNED, PRODUCING INTERNATIONALLY RECOGNISED WINES
EXCLUSIVELY FROM ITS HAWKES BAY VINEYARDS.

WOODTHORPE CHARDONNAY '09



WOODTHORPE IS AN EXPANSIVE SINGLE VINEYARD ON ELEVATED RIVER TERRACES, ANGLED TO THE SUN.

THIS CHARDONNAY HAS RIPE STONEFRUIT AND CITRUS CHARACTERS SUBTLY ENHANCED BY FERMENTATION IN SEASONED OAK BARRELS, LEES CONTACT AND A CREAMY MALOLACTIC INFLUENCE, TO CREATE A RICH AND ELEGANT WINE.

Te Mata Estate has experienced a superb run of recent vintages. 2009 is a standout and this wine illustrates the quality of the vintage. Fully ripe chardonnay grapes were harvested from the Woodthorpe vineyard between 3 and 26 March 2009.

Woodthorpe Chardonnay '09 combines the best of traditional and modern winemaking. Traditional whole-bunch pressing and primary malolactic fermentation in French oak barrels were used to enhance a portion of the grapes to create complex, rich fruit flavours. Modern de-stemming and tank fermentation was used for the remainder of the grapes to preserve the vibrant varietal aromas and clear, fresh fruit expression. The resulting wines were matured for ten months before being blended, fined and bottled.

Woodthorpe Chardonnay '09 has a distinct golden tint with fresh green lights. It shows nectarine, sweet lemon and oatmeal characters on a weighty, balanced palate of great length. It will continue to develop in bottle for a further 2-4 years from harvest.

Woodthorpe Chardonnay '09 is delicious on its own, or a wonderful partner for both simply prepared and fuller flavoured seafood, and white meat dishes.

Technical Analysis at bottling

pH	3.3
Total acidity as tartaric	5.85g/l
Alcohol	13.5%
Residual Sugar	Dry

Sustainable Winegrowing
New Zealand accredited.
This wine is made in a
traditional manner and fined
with egg white. It contains no
added tannin.

