



CJ PASK

DECLARATION

DECLARATION CHARDONNAY 2008

Mendoza Chardonnay from low yielding vines at our Gimblett Road vineyard. Harvested and lightly pressed, the juice was cold settled before racking to new French oak barrels and indigenous fermentation followed. 11 month's total oak maturation with regular lees stirring for a period of time has produced a seamless, beautifully textured complex Chardonnay.

Colour: Light golden

Aroma: Intense citrus aromas coupled with mealy, mineral notes and fine French oak

Palate: A rich mouthfilling Chardonnay with lovely grace and elegance. Bright fruit expressing lemons and lime, support creamy yeast notes with a firm palate weight and structure. Hawkes Bay Chardonnay at its finest. Will continue to age in the bottle for the next 5 years.



KATE RABBURND, WINEMAKER



TECHNICAL DATA

SOILS:

Consisting of alluvial gravel overlaid with silt sands of varying depths. The Ngaruroro 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. This resulted in poor fruit set in some varieties especially Chardonnay and Merlot. 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:

14%v/v, 3.57 pH, 7.0 g/l TA <2g/l RS

