

REDWOOD PASS

2010

CHARDONNAY

MARLBOROUGH, NEW ZEALAND

VINTAGE 2010

The 2010 spring was cooler than normal, but then we settled into typical Marlborough weather patterns of dry, warm days and cool nights, perfect for ripening and flavour development. November through April was slightly warmer and drier than average. The settled weather, especially in the lead up to harvest, presented us the opportunity to harvest at optimum times and capture all the renowned Marlborough flavour and freshness.

VINEYARDS

Fruit for our 2010 vintage was harvested from select, low-yielding Marlborough vineyards. We use sustainable farming methods and strive to minimise or eliminate any activity that is either wasteful or harmful to the environment.

WINEMAKING

To preserve the flavours and textures of our fruit, we gently crush the fruit and then ferment in temperature-controlled stainless steel tanks.

WINE

Smooth and creamy with fresh citrus and apricot flavours, balanced by a mineral acidity.

TECHNICAL DATA

Composition:

100% Chardonnay

Region:

Marlborough, New Zealand

Alcohol: 14.5%

pH: 3.44

TA: 6.1

