



GOLDWATER

2010 CHARDONNAY

WAIRAU VALLEY, MARLBOROUGH

A NEW ZEALAND WINE PIONEER

From the distant silhouetted mountains behind us to the indigo blue ocean before us, the Marlborough countryside is world famous and undeniably romantic. Our home, the celebrated Wairau Valley, is a place of wistful beauty and extraordinary terroir. Our history is rich and colourful. Goldwater was founded in 1978, making us among the oldest wine producers in New Zealand. For more than three decades our talented viticultural and winemaking team has worked diligently to create wines that mirror the character and personality of our unique coastal region.

OUR HOME - WAIRAU VALLEY

There is a windswept elegance to Marlborough's famed Wairau Valley. It is both the heart of the of the district and home to some of the country's most famous wines. The region takes its name from the Wairau River, which flows from the alpine ranges in the west to the ocean at Cloudy Bay. Wines from the Wairau Valley are rich, elegant, generous and concentrated. Goldwater's wines are considered by many aficionados to be among the finest of the appellation.

OUR VINEYARDS - GREAT SOILS, MILD CLIMATE & SUSTAINABLE FARMING

Our growing season in the Wairau Valley is defined by moderate temperatures, chilly nights and little rainfall. The combination of low-fertility soils and a cool climate naturally restricts yields and intensifies the fruit flavours in our wines. We practice sustainable viticultural methods to ensure the long-term viability of our land and to capture the authenticity of our region. All of our vineyards are carefully managed with a focus on quality rather than quantity.

OUR WINEMAKING - PRESERVING THE FLAVOURS OF THE LAND

We gently harvest during the cool morning hours to retain the bright, pristine characteristics of the grapes. With the fruit arriving at our winery possessing such extraordinary flavours and textures, our primary task is to preserve and enhance those elements.

Our Chardonnay shows the influence of our unique climate and complex soils. After harvesting, we gently press the fruit and cold settle the juice before transferring to a combination of barrel and stainless steel for fermentation. Approximately 75% of the wine goes through malolactic in order to soften and enrich the palate. 60% of the wine is then aged in new French oak barriques for eleven months, with the remaining 40% going into stainless steel to retain fruit intensity. The aromas and flavours are packed with peaches, apricots, limes and subtle spice. The palate is rich, vibrant, and refreshing.

COMPOSITION: 100% Chardonnay

AVA: Wairau Valley, Marlborough

ALCOHOL: 14.5%

AGING: 60% in new French oak barriques for 11 months,
40% in stainless steel

pH: 3.32

TA: 6.1