



# Te Kairanga

## MARTINBOROUGH

### TE KAIRANGA CASARINA RESERVE CHARDONNAY 2008

Our Reserve label wines are made only from fruit showing exceptional ripeness and flavour. Casarina, named after the elegant Casuarina trees which shelter our home block vines all year round, is our finest Chardonnay. Exceptionally low cropping vines and perfect autumn conditions contributed to creating this beautifully balanced Reserve Chardonnay.

Small batches were processed separately then barrel fermented in selected French oak barriques (50% new oak). After fermentation the wine was matured for 11 months on its yeast lees, with fortnightly battonage to add complexity. Approximately 30% of the wine underwent malolactic fermentation.

#### *Description*

<b>Colour</b>	Light golden honey.
<b>Nose</b>	Hints of white peach, citrus and grilled hazelnuts with attractive vanillin oak characters.
<b>Palate</b>	Elegant with tight acidity and good length.
<b>Food suggestions</b>	Creamy mushroom dishes and poultry.



#### *Technical Data*

<b>Variety</b>	Chardonnay
<b>Region</b>	Martinborough
<b>Brix at harvest</b>	22.7° – 24° Brix average
<b>Maturation</b>	11 months in French oak barriques
<b>Malolactic fermentation</b>	30% approx.
<b>Acidity</b>	6.9 g/L
<b>Alcohol</b>	14% vol
<b>Cellaring potential</b>	Drink now to 2014
<b>Closure</b>	Screw cap
<b>Case</b>	6 x 750 ml
<b>Bottle barcode</b>	9 416208 100090
<b>Case barcode</b>	9 416208 050722