



Matahiwi Holly Wairarapa Chardonnay 2008

The fruit for this wine is sourced from a single vineyard in Wairarapa. This is a rich style of barrel fermented Chardonnay with the accent on complexity and fruit weight. Ripe white peach, hazelnut and biscuit aromas combine with toasty oak hints and citrus acidity. The finish is silky and elegant. Perfect with seafood or pasta with rich cream-based sauces or roast chicken. Already enjoyable or cellar until 2012.

Vineyard

This Chardonnay is made from a mix of Mendoza and Clone 15 grown in the Gladstone area in Wairarapa. These vineyards have free-draining, stony silt loams. The crop was kept very low and well exposed to ensure even ripening and good flavour development.

Winemaking

This Chardonnay was fermented oak barrels with 30 per cent new oak. We used predominantly wild yeasts from the vineyard to increase the complexity of the wine. Once fermentation was completed the wine was left on yeast lees for approximately 10 months to promote textural qualities and mouthfeel. The wine exhibits stonefruit and ripe citrus flavours with a rich, mealy texture.

Technical Notes

Harvest Date: 2nd April 2008
Brix: 23.4 °Brix
Bottled: April 2009
Alcohol: 13.5%
pH: 3.35
Total Acidity: 7.35 g/l
Residual Sugar: 2.5 g/l

