



## Corbans Private Bin Hawke's Bay Chardonnay 2007

Corbans' winemakers use premium grapes from vineyards within a single region to craft a classic range of complex varietal wines. Full and flavoursome, this elegantly textured Chardonnay displays complex fruit characters with nutty complexities and subtle oak aromas.

### DESCRIPTION:

*Colour:* light straw in colour

*Aromas:* a complex nose with lifted stonefruit and citrus characters and toasty nuances.

*Palate:* The palate is elegantly styled with a creamy texture, nutty complexities and lingering, stone fruit and citrus flavours.

### FOOD AND WINE MATCH:

This classic Corbans Private Bin Hawke's Bay Chardonnay is a perfect accompaniment to a roast chicken salad served with apricots, Brie-style cheese and a light vinaigrette.

### CELLARING:

This wine may be enjoyed now, but will continue to develop complexity with careful cellaring for at least five years from the vintage year.

Wine:	Corbans Private Bin Chardonnay
Vintage:	2007
Release date:	January 2010
Winemaker:	Tony Robb
Variety:	Chardonnay
Region:	Hawke's Bay
Alcohol:	13.9% by volume
pH:	3.40
Titratable Acidity:	5.62g/l
Residual Sugar	Dry
Harvest notes:	All chardonnay for this wine was carefully hand-harvested from four of our own vineyards: Brooklands (40%), Omarunui (20%), Tuki Tuki (20%) and Haumoana (20%). Our Brooklands and Omarunui vineyards are in the Tutaekuri Valley, an inland site protected from the cooling sea-breezes by the surrounding low hills. The soil at Brooklands is heavier than either Tuki Tuki or Omarunui and its warmer nature produces ripe, tropical characters with naturally low acidities. Fruit from this vineyard was all clone 15. By contrast, the Omarunui vineyard is quite gravelly and free draining and tends to produce chardonnay with low acidities, but with flavours in the stonefruit spectrum. All fruit from Omarunui was clone 95. The Tuki Tuki vineyard soils are clay loam over shingles which are particularly well suited to Chardonnay. This, combined with the coastal nature of the vineyard, produces wines with distinctive citrus notes and taut structures. Fruit from this vineyard was predominantly Mendoza clone with some clone 15. Our Haumoana Vineyard is also located near the coast but its proximity to the Tuki Tuki rivermouth has resulted in a higher gravel content in the soil. The resulting wines are more opulent,



	with signature stonefruit notes, when compared with the Tuki Tuki vineyard. Fruit from this vineyard was all clone 15.
Fermentation notes:	All fruit was whole-cluster-pressed directly to barrel without any sulphur additions prior to fermentation. The juice was then wild fermented on full solids, without settling, in French and Hungarian oak barrels, 25% of which were new, the remainder equally split between one and two-year-old wood.
Maturation notes:	All the barrels were encouraged to undergo malolactic fermentation to soften the acidity and add further complexity. After fermentation the wine was left on full yeast lees for a total of eleven months. During this period the lees were stirred regularly to increase texture and complexity.
Other comments:	This wine has been developed in a style which makes it ideally suited to food. Hand harvesting, whole-bunch-pressing and wild fermentation provides a structure which is textural and elegant and allows winemaking subtleties to show.
Accolades:	Gold Medal, 2009 Hawke's Bay Wine Awards

For further information on Corbans visit our website: [www.corbans.co.nz](http://www.corbans.co.nz)