



Cottage Block Hawke's Bay Chardonnay 2007

Cottage Block is the affectionate term our winemakers bestow on special rows of vines in a vineyard that produce the most outstanding fruit - a pure expression of terroir. Only in the very best years will the winemaker personally select the grapes for this range, before gently crafting them into limited-edition wines of exceptional quality. These are hand-crafted wines from an exclusive range, for the connoisseur who appreciates the difference.

DESCRIPTION

Colour: Pale straw

Aromas: Lifted stonefruit and tropical aromas with nutty influences and subtle citrus nuances

Palate: A concentrated textural style, the palate exhibits lingering peach and tropical fruit characters with a creamy, mealy finish and hints of toasty oak.

CELLARING

This wine will reward careful cellaring for at least five years but is drinking superbly now.

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| Wine: | Cottage Block Hawke's Bay Chardonnay |
| Vintage: | 2007 |
| Release date: | August 2008 |
| RRP | \$36 |
| Winemaker: | Tony Robb |
| Variety: | 100% Chardonnay |
| Region: | Hawke's Bay |
| Alcohol: | 14% |
| pH: | 3.34 |
| Total acidity: | 5.9 g/l |

Harvest notes: Hawke's Bay enjoyed dry, almost drought-like, conditions during the summer ripening season for the 2007 vintage. These conditions allowed us to harvest our Cottage Block Chardonnay when the fruit was in optimal balance. Fruit from this vintage is typified by its highly concentrated flavours and slightly softer acidities.

All chardonnay for this wine was carefully hand-harvested from special parts of three of our own vineyards: Tuki Tuki (47%), Omarunui (44%) & Brooklands (9%).

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 and always forms the backbone for the Cottage Block Chardonnay. Fruit from this vineyard was predominantly Mendoza clone with some clone 15.

By contrast, 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.

The Omarunui vineyard is quite gravelly and free draining and like Brooklands, it tends to produce chardonnay with low acidities and flavours in the stone fruit spectrum.



The chardonnay from the Omarunui was all clone 95, while the Brooklands fruit was clone 15.

Fermentation notes: All fruit was gently whole-cluster pressed directly to barrel and left to wild ferment. All fermentation occurred in French oak barriques, approximately 40% of which were new with the remainder one year old. To add complexity, 60% of the barrels were allowed to undergo natural malolactic fermentation.

Maturation notes: Each individual vineyard component was aged in oak for 12 months prior to blending. Barrels were lees-stirred weekly for 10 months to build textural complexity and aid the integration of oak flavours. The final blend was achieved by tasting and assessing individual barrels and selecting only those that met the Cottage Block standard and style.
