

PASSAGE ROCK WAIHEKE ISLAND RESERVE CHARDONNAY 2013

\$39.00

Chardonnay is possibly one of our most winemaker influenced wine styles. Our Reserve Chardonnay is where we get to have lots of fun and ironicly that means doing nearly nothing.

Whole clusters of deliciously ripe grapes are destemmed and pressed to tank, we let the natural yeasts and flora from the vineyard and winery begin the fermentation process, once started we fill the wine to French barriques 30% are new and let the ferment get warm and funky. The wine then remains in barrel for another 10 months and may undergo some malo lactic fermentation depending on Vintage and natural acidity.

The wine presents a complex aroma of citrus and toast with flint and funk, the palate is rich with a generosity and length only seen from wines made in this style. Will age for up to 5 years.

Vineyard

Grown at our fossil Bay Vineyard Oneroa on 30 year old chardonnay vines. Typical yield 4 tonnes per hectare.

Production

Production 300 cases
Brix at harvest 22 to 24
pH 3.45
t/a 5g/l
Residual sugar Dry.

