



LET'S START
SOMETHING
kimcrawfordwines.com

WINEMAKER'S NOTES:

2009 MARLBOROUGH UNOAKED CHARDONNAY



VINIFICATION

These Chardonnay grapes were predominantly selected from vineyards in Marlborough, New Zealand, to create an approachable and fruit-forward un-oaked style Chardonnay.

After harvest, the juice was crushed and direct pressed with no skin contact. The clarified juice was then cool fermented to optimise varietal expression of flavour and intensity. Post fermentation, the wine underwent partial malolactic fermentation (80%) to soften the palate. After blending, the wine was protein and cold stabilised before being filtered and bottled.

COLOUR

Straw.

NOSE

Rich butterscotch with hints of ripe stonefruit and citrus.

PALATE

An approachable and full bodied Chardonnay that shows great length and persistence. Ripe stonefruit and malolactic characters show through well in a style uncluttered by oak.

CELLARING

3-5 years

FOOD MATCH

A great match for seafood, white meats and 'fusion' food.

VARIETIES:

100% Chardonnay

HARVEST ANALYSIS:

PH: 3.35 average
TA: 7.5 g/l average
Brix: 22.3 average

WINE ANALYSIS:

PH: 3.49
TA: 5.9 g/l
Alc: 13.6% vol
RS: 3.8 g/l