



## 2006 SP KIM'S FAVOURITE GISBORNE CHARDONNAY

### P R O D U C T I O N       N O T E S

A blend from two vineyards, 50 per cent from Paul and Jenny Tietjen's and 50 per cent from Murray McPhail's, a renowned horticulturist and owner of Leaderbrand, both in the greater Hexton region in Gisborne. The grapes were machine harvested in ideal conditions without the addition of preservative, allowing the skin tannins to oxidise. Fermented separately in 40 per cent new American oak, the wine went through full malolactic fermentation and spent six months sur lie in barrel. The wine was then blended to the big, bold style of Chardonnay we love.

#### ANALYSIS AT HARVEST

Brix:	21.7
Titratable Acidity:	8.1 g/l
pH:	3.31

#### WINE ANALYSIS

Alcohol:	13.22%
Titratable acidity:	5.4 g/l
pH:	3.59
Residual sugar:	2.6

#### TASTING NOTES

Colour: Mid straw with lime juice hints.

Aroma: Powerful nose with ripe peach and tropical fruits, complexed with hints of toasty oak and butterscotch.

Palate: This voluptuous wine exhibits fruit power, with peach and Juicy Fruit chewing gum flavours, integrated oak and a ripe fruit finish.

Cellar: Medium term with careful cellaring.

Food match: Great with seafood, white meats and ideal with any rich butter and Saffron sauces.

*Kim Crawford, May 2007*

*We are committed to continually improving wine quality and have sealed this wine with a screw cap. This ensures cork taint is eliminated, oxidation is minimized and that the wine arrives as we intended.*

