

WAIMATA VINEYARDS COGNOSCENTI CHARDONNAY 2012



VITICULTURE

The fruit for this wine was sourced from Graham MacLaurin's premium hillside block in Hexton. This north facing slope has a history of producing award winning wines. The Mendoza clone of Chardonnay in this block is pruned to two canes and the vines have naturally low vigour with a balanced canopy and excellent fruit exposure which allowed the grapes to reach optimal maturity.

HARVEST DETAILS

The grapes were hand harvested in excellent condition on the 28th March, showing ripe varietal characters.

Sugar (° Bx)	Titrateable Acidity	pH
22.0	7.90 g/L	3.40

WINEMAKING NOTES

The grapes were gently pressed as whole bunches with the free run juice expressed split into two fractions. The first portion was run to new French oak barriques (30 % of blend) to undergo fermentation utilising the native yeast species indigenous to the vineyard. The second portion was inoculated with selected yeast strains to enhance the varietal character and fermented in a mixture of one and two year old French oak barriques. 45% of the wine underwent malolactic fermentation. The blend remained in barrel with regular battonage for ten months prior to bottling.

TASTING NOTES

The wine displays yellow peach and grapefruit notes enhanced with toasted oak and creamy yeast characters. The palate shows ripe fruit flavours and excellent texture and complexity from malolactic fermentation and lees stirring. The savoury oak characters are well integrated and contribute to great palate length and persistent flavour.

WINE ANALYSIS

Alcohol	Titrateable Acidity	pH	Residual sugar
13.5%	6.5 g/L	3.45	1.7 g/L

FOOD MATCH

The freshness and long finish make this wine well suited to accompany a wide range of cuisines particularly white meat and pasta dishes.

WAIMATA VINEYARDS CHARDONNAY 2012



VITICULTURE

This wine was made from the fruit of Mendoza clone Chardonnay sourced from the Waimata Vineyard which lies in a sheltered valley on the banks of the Waimata River in Gisborne. The vines pruned to two canes and hand tended to ensure optimal canopy and fruit ripening conditions.

HARVEST DETAILS

The grapes were hand harvested in excellent condition on the 2nd and 3rd of April, retaining the fresh natural acidity which is a feature of this site.

Sugar (° Bx)	Titrateable Acidity	pH
22.0	9.5 g/L	3.23

WINEMAKING NOTES

The grapes were whole bunch pressed and the resulting free run juice was cold settled overnight. Following racking the juice was inoculated with a selected yeast strain and run to seasoned French oak barriques for fermentation. The wine remained in barrel for 10 months with regular lees stirring. 10% of the wine underwent malolactic fermentation.

TASTING NOTES

The nose displays distinct lemon and white stonefruit notes with a subtle oak background. The palate shows a thread of fresh acidity, well supported by the fruit flavours. The textural characters obtained from malolactic fermentation and lees stirring round the palate and lead to a persistent and cleansing finish.

WINE ANALYSIS

Alcohol	Titrateable Acidity	pH	Residual sugar
12.7%	6.90 g/L	3.45	2.0 g/L

FOOD MATCH

This wine will be well suited to simply cooked fish dishes, shellfish and to rich white meats. It can also be enjoyed with soft white and blue cheeses.

WAIMATA VINEYARDS CHARDONNAY VIOGNIER 2012



VITICULTURE

This wine was made from the fruit from Viognier vines (45%) and Mendoza clone Chardonnay vines (55%) sourced from the Waimata Vineyard which lies in a sheltered valley on the banks of the Waimata River in Gisborne. The vines were hand tended to ensure optimal canopy and fruit ripening conditions.

HARVEST DETAILS

The two varieties were separately hand harvested when each was at optimal ripeness, the Chardonnay on the 2nd April and the

Viognier three weeks later on the 23rd of April. Both portions were in excellent condition and retained the fresh natural acidity which is a feature of this site.

Variety	Sugar (° Bx)	Titrateable Acidity	pH
Chardonnay	22.0	9.8 g/L	3.14
Viognier	21.4	9.5 g/L	3.45

WINEMAKING NOTES

Each portion of grapes was whole bunch pressed and the resulting free run juice was cold settled overnight. Following racking the juice was inoculated with a selected yeast strain and run to seasoned French oak barriques for fermentation. The wine remained in barrel for six months with regular lees stirring. 5% of the wine underwent malolactic fermentation.

TASTING NOTES

This fruit driven style shows citrus and lemon characters on the nose with riper stonefruit notes. The palate shows a balance of fresh acidity, fruit sweetness and creamy texture obtained from barrel fermentation and lees stirring leading into a long persistent finish.

WINE ANALYSIS

Alcohol	Titrateable Acidity	pH	Residual sugar
12.7%	6.7 g/L	3.49	4.0 g/L

FOOD MATCH

This wine can be enjoyed on its own or with fish or pasta dishes.

WAIMATA VINEYARDS COGNOSCENTI CHARDONNAY 2011



VITICULTURE

The fruit for this wine was sourced from Graham MacLaurin's premium hillside block in Hexton. This north facing slope has a history of producing award winning wines. The Mendoza clone of Chardonnay in this block is pruned to two canes and the vines have naturally low vigour with a balanced canopy and excellent fruit exposure.

HARVEST DETAILS

The grapes were hand harvested in excellent condition on the 26th March, showing ripe varietal characters.

Sugar (° Bx)	Titrateable Acidity	pH
22.0	7.90 g/L	3.40

WINEMAKING NOTES

The grapes were gently pressed as whole bunches with the free run juice expressed split into two fractions. The first portion was run to new French oak barriques (30 % of blend) to undergo fermentation utilising the native yeast species indigenous to the vineyard. The second portion was inoculated with selected yeast strains to enhance the varietal character and fermented in a mixture of one and two year old French oak barriques. 35% of the wine underwent malolactic fermentation. The blend remained in barrel with regular battonage for ten months prior to bottling.

TASTING NOTES

The wine displays white peach and grapefruit notes enhanced with toasted oak and wild ferment yeast characters. The palate shows ripe fruit flavours and excellent texture and complexity from malolactic fermentation and lees stirring. The toasty oak characters are well integrated and contribute to great palate length and persistent flavour.

WINE ANALYSIS

Alcohol	Titrateable Acidity	pH	Residual sugar
13.1%	6.8 g/L	3.52	<2.0 g/L

FOOD MATCH

The freshness and long finish make this wine well suited to accompany a wide range of cuisines particularly white meat and pasta dishes.

WAIMATA VINEYARDS CHARDONNAY 2011



VITICULTURE

This wine was made from the fruit of young vines of Clone 95 and Clone 548 Chardonnay sourced from the Waimata Vineyard which lies in a sheltered valley on the banks of the Waimata River in Gisborne. The vines were hand tended to ensure optimal canopy and fruit ripening conditions.

HARVEST DETAILS

The grapes were hand harvested in excellent condition on the 5th April, retaining the fresh natural acidity which is a feature of this site.

Sugar (° Bx)	Titrateable Acidity	pH
21.7	10.8 g/L	3.26

WINEMAKING NOTES

The grapes were whole bunch pressed and the resulting free run juice was cold settled overnight. Following racking the juice was inoculated with a selected yeast strain and run to seasoned French oak barriques for fermentation. The wine remained in barrel for 10 months with regular lees stirring. 10% of the wine underwent malolactic fermentation.

TASTING NOTES

The nose displays distinct lemon and white stonefruit notes with a subtle oak background. The palate shows a thread of fresh acidity, well supported by the fruit characters. The textural characters obtained from malolactic fermentation and lees stirring round the palate and lead to a persistent and cleansing finish.

WINE ANALYSIS

Alcohol	Titrateable Acidity	pH	Residual sugar
12.8%	8.0 g/L	3.40	<2.0 g/L

FOOD MATCH

This wine will be well suited to simply cooked fish dishes, shellfish and to rich white meats. It can also be enjoyed with soft white and blue cheeses.

WAIMATA VINEYARDS COGNOSCENTI SYRAH 2009



VITICULTURE

The fruit for this wine was sourced from a premium block in the Patutahi region of Gisborne. The Syrah vines in this block are cordon pruned which naturally restricts the crop level giving a balanced canopy and excellent fruit exposure. A small amount of Viognier (2%) was sourced from the Waimata Vineyard and co-fermented with the Syrah

HARVEST DETAILS

The grapes were hand harvested in excellent condition on the 16th April, showing excellent colour and ripe varietal characters.

Sugar (° Bx)	Titrateable Acidity	pH
23.4	7.90 g/L	3.40

WINEMAKING NOTES

The grapes were gently crushed to small open top fermenters for fermentation in the traditional manner using punchdown to extract colour and tannin from the skins. The wine remained on the skins for an extended period of maceration before being drained and pressed. Malolactic fermentation was carried out in barrel using a mix of new and seasoned French oak barriques. The wine remained in oak for 12 months before being racked and lightly fined with egg white prior to bottling

TASTING NOTES

The wine displays a deep colour with the co-fermentation with Viognier contributing a floral lift to the plummy dark fruit, pepper and wood spice aromas. The palate shows further complexity with plum, blackberry fruit, black pepper and cocoa characters. Supple tannins provide support to the generous body and long length.

WINE ANALYSIS

Alcohol	Titrateable Acidity	pH	Residual sugar
13.9%	6.0 g/L	3.75	<2.0 g/L

FOOD MATCH

The generous body and richness of this wine make it well suited to full flavoured cuisine particularly beef and game dishes such as steak with pepper sauce and venison.