



Old Coach Road UNOAKED CHARDONNAY 2008

Wine Analysis

Vineyard:	Seifried Rabbit Island Vineyard
Sugar at Harvest:	23°Brix
Date of Harvest:	25 March - 31 March 2008
pH of Wine:	3.38
T.A of Wine:	7.5g/L



The Vineyard

Our Rabbit Island vineyards are situated on a wide river flat. The soil is made up of gravelly sandy loam, which marks the sites of Maori kumara beds (sweet potato) prior to European settlement in the early 1800's. The Maori transferred and spread fine gravel and sand over the land to provide suitable soils for their kumara plantings. Scrub was burned to give ash and charcoal, which increased soil fertility and gave characteristic topsoil. This fertility is now considerably reduced due to modern farming. The soils are, however, very sandy and free draining. The water table is relatively high ensuring adequate underground water.

These vineyards are about 1.5 kilometres from the sea, which helps moderate summer temperature.

Winemakers Note

Traditionally Chardonnay is made in an oaked style, however, we are often asked: what does Chardonnay as a grape variety with no oak ageing taste like? This is it!

The grapes were picked, pressed, then the juice was fermented in stainless steel tanks to capture the natural tropical fruit characters of the grape variety, without influence from oak. The wine was blended and bottled in July.

Tasting Note

The Unoaked Chardonnay allows the Chardonnay fruit characters to shine through without oak interference. There are strong tropical fruit notes on the nose, supported by full stone fruit flavours on the palate. The wine is full and textural without oaky heaviness. With tastes like these, its appeal is to drink now rather than cellar too long!