

VAVASOUR CHARDONNAY 2006

Region:	100% Awatere Valley
Harvest Dates	:21 st March and 5 th April
Brix at Harvest:	23 to 24 Bx
Residual Sugar:	3.0 g/L
TA:	6.9 g/L
Cooperage:	9 months in French oak, 100% new and 1 year old barriques.

One of the earliest seasons on record 2006 provided almost perfect weather from flowering through to harvest. A warm summer and autumn allowed the Chardonnay to ripen fully. Flavour development was aided by the cool nights during the crucial period leading up to harvest.

The 2006 Vavasour Chardonnay was produced from low yielding hand picked Clone 95 (60%), and Mendoza (40%) grapes. The Mendoza adds richness to the elegant Clone 95.

After handpicking the fruit was whole bunch pressed and fermented in French oak barriques with indigenous yeast. The wine was left in oak for 9 months and the lees stirred weekly to add texture and flavour.

The 2006 Vavasour Chardonnay is an elegant, complex wine showing apricot fruit and “biscuity” notes on the nose. The rich, silky textured palate exhibits the same fine flavours with a long mineral finish.

This wine can be enjoyed now and over the next 2 to 3 years.

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