

VAVASOUR ANNA'S VINEYARD CHARDONNAY 2004

Region:	Awatere Valley, Marlborough.
Harvest Dates:	7th to 16 th April, 2004
Brix at Harvest:	24 Bx
Residual Sugar:	3.0 g/L
Cooperage:	9 months in French oak, 100% new and 1 year old barriques.

The 2004 season provided good spring and summer weather and enough sunshine for good fruit set. The late summer and early autumn weather was warm and dry, and ideal for ripening the grapes.

The 2004 Vavasour Chardonnay was produced from low yielding hand picked grapes. This wine is made from Clone 95 (50%), and Mendoza (50%). 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 2004 Anna's Vineyard Chardonnay is an elegant, complex wine showing stone fruit and mealy notes on the nose. The rich, silky textured palate exhibits the same fine flavours with a long citrus finish.

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

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