



# MAKARAKA — ESTATE —

## Makaraka Estate Chardonnay 2009

*The Makaraka Estate Series celebrates Gisborne's unique Terroir with a classic Gisborne Chardonnay finished in an appealing buttery style that makes for an ideal wine to share with friends.*

### **Technical Specifications:**

#### **Growing Season Climate Data (Oct-April)**

Growing Degree Days:	1509 °C
Rainfall:	499mm
Mean Max Temp:	22.3 °C
Mean Min Temp:	11.8°C

Vine Age: Five years  
Pruning Regime: VSP

#### **Wine Analysis**

Alcohol:	13% v/v
Residual Sugar:	1.5g/L
Titrateable Acidity (as Tartaric Acid)	7.0g/L
pH:	3.5

### **Gisborne Growing Season:**

The season started with only one frost recorded in the Ormond area in September. October was considerably cooler than normal resulting in an accumulated GDD from 1 September to 1 November of only 166 compared to the long term average (LTA) of 227. November and December were significantly drier than the norm and received only 77% and 35% respectively of the average rainfall. January was the second wettest since records began (1905) with the airport receiving 170mm, or 315% of the LTA. However, February & March were warm & dry, receiving only 29% & 21% respectively of their LTA. To follow, April was significantly warmer & sunnier, finishing just 0.6 hrs short of the sunniest April recorded. The overall quality of the fruit was good to very good, with 2010 being best regarded as a vintage that rewarded those that waited.

### **Vineyards**

Fruit was sourced from vineyards at Matawhero and Patutahi in Gisborne. With their unique climatic conditions and soils comprising a mixture of moisture retaining clay and silt loams, the resulting fruit from both appellation's are renowned for producing aromatic wines of note. Temperatures at the Matawhero vineyard are moderated to some degree by a marine influence, leading to more developed and tropical notes to fruit from this source. The clonal mix comprises mainly mass selected vines on SO4 rootstock.

**Winemaking Details:**

Careful selections from two of the Makaraka vineyards ensure a well-balanced wine with strong regional characteristics. Cool fermented in stainless steel tanks for eight weeks then fined as separate vineyards and blended some eight months later.

**Oak Regime:**

No oak was used in the making of this wine.

**Aroma and Palate:**

*Colour:* Warm Gold.

*Aroma:* Peaches, apple, pineapple and honeycomb and a sprinkling of cinnamon filter from the glass. An easy smoothness with buttery notes on the palate.

**Cellaring and Food Matching:**

Superb fruit means that no oak is required and ensures that the wine achieves all round appeal now through to 2012. Ideal with fresh seafood or a lightly spiced chicken dish, however this is a wine that goes wonderfully with most foods. Drinking now and for up to two years.