

MAKARAKA — ESTATE —

CHARDONNAY 2008

WINE ANALYSIS

ALCOHOL: 13.0% v/v

RESIDUAL SUGAR: 1.5gm/l

TITRATABLE ACIDITY (as Tartaric Acid): 7.0 g/L

pH: 3.5

COUNTRY: NEW ZEALAND

REGION: GISBORNE

VARIETY: CHARDONNAY

WINEMAKING DETAILS

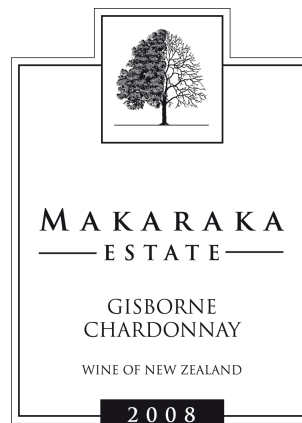
Careful selections from two of the Makaraka vineyards ensure a well balanced wine with strong regional characters. Cool fermented in stainless steel tanks for 8 weeks then fined as separate vineyards and blended some 8 months later.

AROMA AND PALATE

Aromas of peaches, apple, pineapple and honey comb, and a sprinkling of cinnamon filtering 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. Well suited to Poultry and meat dishes yet a wine that goes wonderfully with most foods.



ASHWOOD FINE WINE AND FOOD COMPANY

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GISBORNE

NEW ZEALAND

GISBORNE

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SALES

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