

THE KING'S BASTARD CHARDONNAY 2010

VARIETY

100% Chardonnay.

VITICULTURE

This Chardonnay was grown in the heart of Marlborough's Wairau Valley on one of the region's oldest and most acclaimed vineyards.

Cane pruned and leaf plucked vines produced a beautifully balanced crop of evenly ripened fruit.

VINTAGE

2010 was an outstanding Chardonnay vintage. A warm dry spring set the tone for a healthy, well balanced crop. This was further enhanced by one of the warmest and driest summers on record, which allowed us to harvest the fruit as and when the flavours were at their optimum.

WINEMAKING

A mixture of hand picked and machine harvested fruit was gently pressed and fermented in French oak barrels using a combination of natural and cultured yeasts to add complexity. Following fermentation, a period of lees stirring occurred to further build on the wines structure and texture. After 9 months of barrel maturation, this outstanding Chardonnay was bottled following a light filtration.

ANALYSIS

pH	3.4
T.A	6.4g/l
Alcohol	13.5%
Residual sugar	2.0g/l

COLOUR

Pale Gold.

AROMA

Bursting with lively citrus and honey dew melon aromas, this beautifully complex wine also shows notes of grilled nuts and lightly toasted bread.

PALATE

Deliciously vibrant flavours immediately appeal, a strong core of citrus fruit is backed by a creamy, nutty texture which lingers thanks to a beautifully crafted acid backbone.

CELLARING POTENTIAL

5 Years.

