



M A R L B O R O U G H

Ra Nui Chardonnay 2007

Vineyards

As usual, grapes were sourced from a single vineyard, the Thainstone Vineyard. This vineyard lies on the southern side of the Wairau River, in the heart of the Wairau Valley. The Thainstone has some of the oldest Chardonnay vines in Marlborough and is renowned for consistently producing premium grapes year after year. The vineyard is comprised of stony free draining Rapaura soils of low natural fertility.

A single clone Chardonnay vineyard with Scott Henry trellis assisting in producing fully ripe quality fruit.

Season

The growing season started very well with a warm Spring period, with some nice rain, resulting in a perfect flowering for early varieties such as Chardonnay and Pinot Noir.

However December was quite cold and January followed suit, forgetting that it was the peak of summer!

In February it finally started to warm up and it also got very dry (combined rainfall for February and March was just 21mm). We then had a glorious spell of fine warm weather right through until the end of vintage. All grapes were picked on 28th March 2007.

The Growing Degree Days for the growing season (July to March) were 1,219 compared to the long term average of 1,158 (due to the spell of very warm weather from February onwards).



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Vinification

The fruit was immediately transported to the winery and on arrival transferred directly into the press. The grapes were given a very light and slow “champagne” style press resulting in a low extraction of free run and lightly pressed juice. All juice was then cold settled for 48 hours, then racked with a strain of yeast added. The bulk of the fermentation was carried out in stainless steel tanks and after fermentation remained in contact with the fine yeast lees prior to bottling. A smaller portion (30%) of the juice was barrel fermented and aged for a short period of time in older French oak 225 litre barriques prior to back blending with the main blend.

Colour/Smell/Taste

Clear/pale straw with green hints. The nose exhibits stone fruit and citrus characters with a hint of oak. On the palate apple, pear and white peach flavours, crisp and pure flavours. A lighter Chardonnay style, food friendly with recognisable cool climate crispness on the finish. A restrained and elegant style of Chardonnay.

