

2010 TERRAVIN HILLSIDE RESERVE CHARDONNAY

INTRODUCTION

Founded in 1999, TerraVin is a boutique Marlborough winery with a dedicated focus on growing and making exceptional hillside Pinot Noir and Sauvignon Blanc. *Terra* being Latin for Earth, the name reflects a deep emphasis on terroir.

TerraVin draws fruit from three densely planted sites stretching across the revered Southern Valleys of Marlborough. These hillside vineyards are afforded their true expression through low yields, gentle handling and winemaker Gordon Ritchie's intuitive approach.

FRUIT SOURCE

The fruit was sourced from the **Clayvin Vineyard**, a hillside site in the Brancott Valley of Marlborough.
Soil: 150mm loam over sedimentary clay sub-soil.

Hand harvested into 10kg bins
Harvested on 28th March
Brix 22.6°
6 tons per hectare

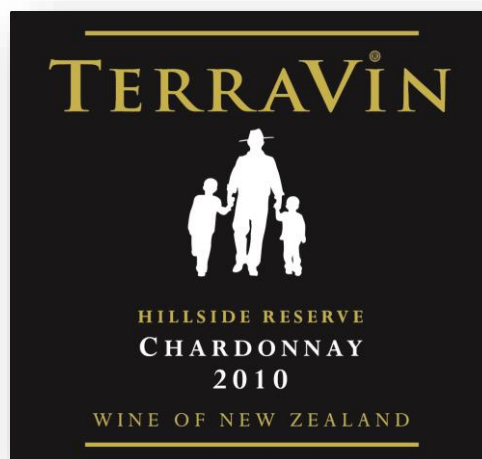
Hillside Chardonnay is made from a selection of the very best batches of hillside-grown fruit from the vintage. This wine is only produced in exceptional years and only three barrels were made in 2010.

VINE DENSITY & CANOPY MANAGEMENT

5500 plants per hectare.
Guyot pruning with vertical shoot position canopy management. The vines are shoot thinned in late spring then hand-leaf plucked in early January before being fruit-thinned.

TASTING NOTE

This Chardonnay has a bright straw yellow colour with gold tinges. It is dry with high natural acidity. Dense and broad on the mid-palate, it is showing great balance and complexity with a very long, mineral, floral and flinty length. Confident and charismatic.
Drink 2013 to 2018. Will be at peak in 2015/6.
(August 2012).



VINTAGE

A moderate to low yielding vintage due to a cooler flowering period. A long summer with intermittent rainfall set the vineyard up for a fabulous vintage.

The season finished with cool nights and blue skies. This was perfect for the retaining of bright acidity and structure while still having good ripeness at lower alcohol levels.

100% Chardonnay
12.7% alcohol by volume
TA: 6.9 g/L
pH: 3.18 g/L

WINEMAKING

Whole bunch pressed and wild fermented over a 6 months period. A further 9 months was spent in barrel MLF; 20% to 30% partial malolactic fermentation Barrels; 228L French oak barriques (33% new oak) Coopers; Damy and Tonnellerie de Mercurey Bottled 13th July 2011

CONTACT

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