

2011 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

TerraVin Hillside Vineyard, Southern Wither Hills

North West facing hillside; light top-soil overlays clay-bound gravel which is overlaid by ancient wind-blown sea silts.

Cowley Vineyard, Ben Morven, Southern Valleys

North facing hillside site with soils layered with gravel and seams of clay.

Hand harvested into 10Kg bins from 21st to 31st March 2011

Brix 22.1 to 23.2°

pH: 3.15

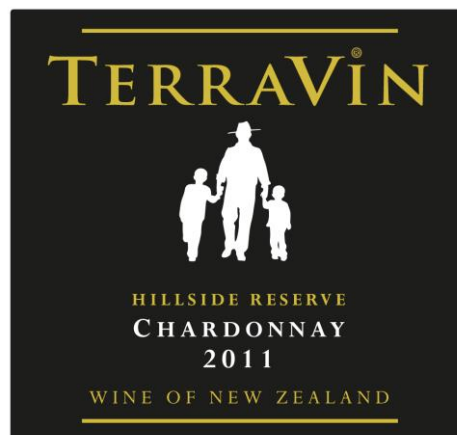
6 tons per hectare

VINE DENSITY & CANOPY MANAGEMENT

2,200 to 2,400 plants per Hectare. Guyot pruning with vertical shoot position canopy management. Hand pruning, leaf plucking, shoot thinning and crop thinning are practised throughout our vineyards.

TASTING NOTE

A complex and engaging medium bodied Chardonnay. The nose shows nutty, savoury characters that give way to concentrated aromas of stone fruits – yellow peach and apricots, as well as layers of roasted almond, oatmeal and gunflint. The palate is concentrated and weighty and exhibits citrus, stone fruit and baking spice flavours with an exuberant backbone of acid which leads to a long expansive but finely textured finish. This wine shows great tension and should continue to develop gracefully to 2018+



VINTAGE

A moderate yielding vintage with a good flowering that was backed up by a classic Marlborough summer. Smaller berry size ensured good concentration and the warmth ensured nice balance of acid, pH and lower alcohols.

100% Chardonnay; two thirds Clone 95, one third Mendoza

13.3% alcohol by volume

TA: 8.2 g/L

pH: 3.18

WINEMAKING

Whole bunch pressed and wild fermented over a 6 month period. A further 10 months was spent in barrel MLF; 20% to 30% partial malolactic fermentation Barrels; 228L French oak barriques (38% new oak) Coopers; Damy, Remond and Tonnellerie de Mercurey Bottled 30th November 2012

CONTACT

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