

# 2011 TERRAVIN CHARDONNAY

## INTRODUCTION

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

TerraVin draws fruit from three close 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

### **Calrossie 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**

Soils layered with gravel and seams of clay

Hand harvested into 10kg bins

Harvested from 21<sup>st</sup> to 31<sup>st</sup> March 2011

Brix: 22.1 to 23.2

pH: 3.15

Yield: 6 Tonnes 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 in all our vineyards.

## TASTING NOTE

This Chardonnay has a bright straw colour with hints of green. Beginning to show some complex development on the nose alongside grilled cashew, grapefruit pith and some lemon curd characters. The palate has a richness that is counterbalanced by a core of acidity. Deliciously savoury and almost salty. Clean and pure finish, displaying energy and tension. Drink now to 2016. (May 2013)

## 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  
13.0 % Alcohol by Volume

TA: 8.2 g/L

pH: 3.22 g/L

## WINEMAKING

Whole bunch pressed, wild fermented, and aged in barrel over 18 months. Blended and aged in tank for 3 months prior to bottling.

MLF; 20% to 30%

Barrels: 228L French oak barriques; 20% new

Bottled: 29<sup>th</sup> November 2012

## CONTACT

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## REVIEWS

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