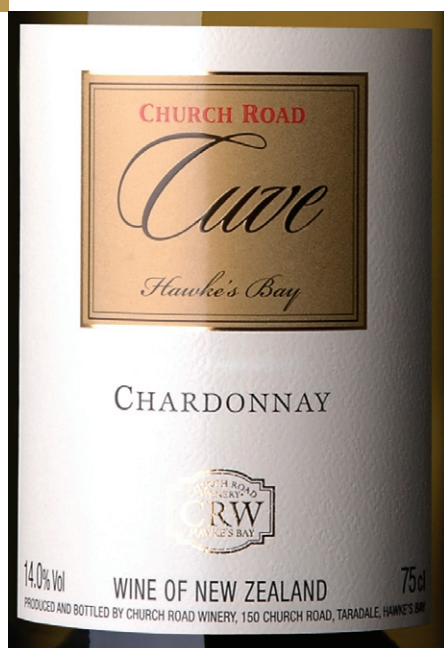




*“Church Road Cuve Chardonnay is from Mendoza clone fruit grown on a cool site close to the sea in the Tuki Tuki Valley. Hand-harvested and whole bunch pressed, we have fermented cloudy juice using wild primary and malolactic fermentation and subsequent lees stirring to produce a wine with real textural and aromatic interest, without having to rely heavily on new oak for complexity.”*

*Chris Scott, Winemaker*



Church Road Cuve Chardonnay has been created as our most elegant, ‘food friendly’ expression of Chardonnay. Hand harvested and whole bunch pressed to retain a gentle palate texture, it was barrel fermented in French oak barrels with only a small proportion of this oak being new. This has allowed the subtle peach and citrus fruit to shine through, with oak providing some nutty complexity and creamy texture without dominating the wine.



# TECHNICAL SPECIFICATIONS

## GROWING SEASON CLIMATE DATA (Sept-Apr)

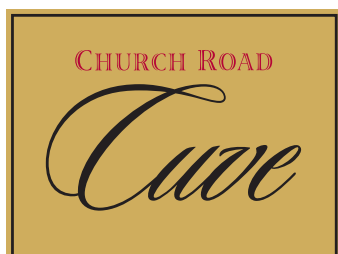
HAWKE'S BAY AVERAGES	
GROWING DEGREE DAYS:	1380°C
RAINFALL:	363mm
MEAN MAX TEMP:	20.7°C
MEAN MIN TEMP:	11.5°C
PRUNING REGIME:	2-cane VSP
HARVEST DATE:	20-21 March

## MATURITY ANALYSIS AT HARVEST (Average)

BRIX:	22.5-23.1Bx
TITRATABLE ACIDITY: (as Tartaric Acid)	7.3-9.8g/l
pH:	3.10-3.30

## WINE ANALYSIS

ALCOHOL:	14.0% v/v
RESIDUAL SUGAR:	<1g/l
TITRATABLE ACIDITY: (as Tartaric Acid)	6.5g/l
pH:	3.33



## THE 2008 GROWING SEASON

The 2008 growing season was excellent, with a particularly warm, dry summer that extended well into the harvest period. This enabled clean fruit to be harvested at optimal ripeness, resulting in wines with ripe flavour, ripe texture and good concentration.

## SOIL TYPE

Our best chardonnay comes from moderate vigour soils in river valleys, in close proximity to calcareous hillsides. River sediments provide greater or lesser proportions of silt, sand and gravel, while outwash from the hillsides introduces a portion of calcareous clay.

Tuki Tuki Vineyard (62%): Shallow clay loam over a hard clay pan that restricts root volume and vigour

Omaranui Vineyard (27%): Moderately shallow silt and clay over gravel in the Tutaikuri River Valley

Brooklands Vineyard (11%): Moderately shallow silt and clay over gravel

## CLONAL/ROOTSTOCK SELECTION

Mendoza (62%): Later ripening producing tight, minerally wines with good acid spine

Clone 95 (38%): Develops ripe subtle flavours early on, with lower acidity and low phenolics providing supple, creamy-textured wines

## WINEMAKING DETAILS

With Chardonnay it seems the less we do, the better it is. After meticulous fruit selection and hand harvesting, grapes are whole bunch pressed and filled straight to our

best French oak barrels (18% new, balance second fill) without any prior settling. There are no fining treatments or additions made to the juice. Once in the barrel the juice is allowed to commence a naturally-occurring wild primary and malolactic fermentation. Cloudy juice and wild fermentation brings subtle complexity, increased texture and better oak integration.

## OAK REGIME

Fermented and aged in barrels for a total of 14 months

## AROMA AND PALATE

A core of ripe peach, citrus and hazelnut is overlaid with a mealy complexity from yeast lees contact and subtle, nutty oak. The palate is rich and full, but fine textured with good length.

## CELLARING AND FOOD MATCHING

Good Chardonnay is textural yet well balanced, with subtle but complex flavours. It works well with dishes that are likewise textural and rich, yet subtle, rather than overt in flavour and aroma. Oily fish such as salmon, and seafood such as scallops or crayfish are obvious matches. This wine will also work well with butter or cream sauce balanced by acidic elements such as lemon juice or verjus and is best served at cellar temperature (10-12°C). While this wine is excellent drinking now, careful cellaring for up to six years or more will lead to increased richness and mouthfeel when the fruit will give way to appealing hazelnut aromas.



## The Church Road Cuve Range

The Church Road Cuve Range is a selection of wines that enable us to continuously explore and refine our winemaking. Expect each new release to be a unique expression of a variety, vintage and winemaking technique. The Cuve Range takes its name from our French oak cives. We were the first New Zealand winery to use these large oak fermenters, testament to our commitment to innovation.