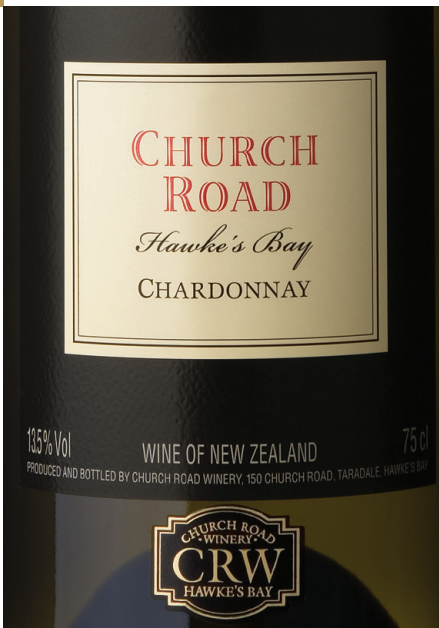


CHURCH ROAD™

*“Church Road Chardonnay’s have undergone a quiet evolution in the last few years, tending away from what we would call the ‘old fashioned new world’ style with lashings of opulent tropical fruit and oak, to something far more serious and complex. Still with the power and concentration that comes from low-cropping Hawke’s Bay fruit, our Chardonnay winemaking has tended toward gentle, traditional old world handling that emphasises minerality, complexity, elegance and suppleness of texture. The 2009 Chardonnay is harvested off selected low-cropping vineyards across various Hawke’s Bay terroir, each bringing their own aroma, flavour and textural attributes. The wine expresses a complex range of fruit, further enhanced by nutty, toasty, mineral and mealy aromas derived from traditional Burgundian winemaking techniques.”*

*Chris Scott, Winemaker*



This is the 20th vintage of Church Road Chardonnay. Over the years the wine-style has continued to evolve and the quality continued to improve, easily justifying it’s standing as one of New Zealand’s favourite wines. Recent vintages have been regularly recognised with silver and gold medals and four and five star ratings from some of Australasia’s most influential wine and food magazines.



# TECHNICAL SPECIFICATIONS

## GROWING SEASON CLIMATE DATA (Sept - Apr)

HAWKE'S BAY GROWING SEASON	
GROWING DEGREE DAYS:	1338°C
RAINFALL:	280mm
MEAN MAX TEMP:	20.5°C
MEAN MIN TEMP:	10.7°C
PRUNING REGIME:	2-cane VSP
HARVEST DATE:	early-mid March

## MATURITY ANALYSIS AT HARVEST (Average)

*BRIX:	22.5-24.2*Bx
TITRABLE ACIDITY: (as Tartaric Acid)	7.3-9.5g/l
pH:	3.16-3.35
<b>WINE ANALYSIS</b>	
ALCOHOL:	14% v/v
RESIDUAL SUGAR:	0.8g/l
TITRABLE ACIDITY: (as Tartaric Acid)	5.6g/l
pH:	3.56



## The 2009 Growing Season

After a particularly dry winter, Hawke's Bay experienced fine, warm and dry weather, ideal for balanced vine growth and fruit development. The fine weather persisted until well into late February, when some inclement weather appeared. This necessitated some selective picking at harvest, but overall, quality was extremely high with highly expressive whites and some structured, complex red wines being made.

## Soil Type

Most of our Chardonnay vineyards grow on moderate-vigour soils in river valleys, in close proximity to calcareous hillsides. River sediments provide varying proportions of silt, sand and gravel, while outwash from the hillsides introduces a portion of calcareous clay. This clay helps to produce Chardonnay with substance, fragrance and complexity. Other soil types include salty estuarine silts near the coast at Bay View.

## Clonal/Rootstock Selection

Clone 15 (65 %): Develops intense flavour early on with good natural acidity  
 Clone 95 (14 %): Develops ripe subtle flavours early on, with lower acidity and low phenolics giving supple, creamy-textured wines  
 Mendoza (21 %): Ripens later tending more toward citrus flavours and has a more grainy palate texture with higher acidity - useful for keeping a blend in balance with regard to acidity  
 All clones are grown on low-vigour rootstock.

## Winemaking Details

After harvest, the grapes are transported to the winery as quickly as possible. Skin contact is kept to an absolute minimum to avoid the extraction of harsh phenolics. The juice is splash aerated on the way to a holding tank in the winery where it is allowed to oxidise and brown off, enhancing the wine's textural attributes. We believe that keeping the juices highly turbid promotes complexity and texture, so the juice is only lightly settled before being pumped off the settled solids. It is then inoculated with selected yeast strains or simply left to allow natural wild fermentation to commence. Once the fermentation has begun, the juice is filled to French and Hungarian oak barrels. About 70 % of the wine is then allowed to undergo malolactic

fermentation to naturally balance the acidity. These days we have a much better understanding of this traditional process, and can benefit from positive textural elements and complexity, without any overtly buttery notes. After fermentation, the wines then remain in barrels on full yeast lees (sediment) and are stirred once every two weeks to promote a process known as yeast autolysis, in which the yeast cells break open, adding texture and a nutty, mealy aroma to the wine. It also protects the wine from oxidation.

## Oak Regime

70 % French oak barriques and 30 % Hungarian oak barriques, 29 % of which were new and the balance, one and two years old were used. Barrels are selected on their ability to add structure and savoury complexity to the wine, rather than appearing obviously woody. Hungarian oak is the same species as French oak, and is grown in cool climate, poor soils and coopered by a highly respected French-owned cooperage, producing dense, fine-grained barrels of the highest quality. After fermentation, the wines then remain in the barrels for a total of ten months.

## Aroma and Palate

This is an immensely complex, layered wine with subtle citrus, citrus flower, mineral, ripe melon, fig and hazelnut all overlaid with a mealy complexity from yeast lees contact and savoury, integrated oak. The palate is full but elegant, with a seam of minerality that adds length and balance.

## Cellaring and Food Matching

Good Chardonnay is rich and textural, yet never fat, broad or cloying with subtle but complex flavours. It works well with dishes that are likewise textural, rich yet subtle, rather than overt in flavour and aroma. Oily fish like salmon and seafood such as scallops or crayfish are obvious matches. This wine will also work well with butter or cream sauces, balanced by acidic elements such as lemon juice or verjus. Serve at cellar temperature (10-12°C). Whilst this wine is excellent drinking now, careful cellaring for up to four years will lead to increased richness and mouthfeel, with the primary fruit giving way to appealing hazelnut aromas.



## Church Road Range

Church Road wines are produced at the third-oldest working winery in the country, established in 1897. Made from an outstanding vineyard resource in Hawke's Bay and more recently Central Otago, we aim to produce textural and complex wines that marry the ripe fruit flavours with the subtle nuances obtained from the use of traditional winemaking techniques.