

CHURCH ROAD™

— RESERVE —

“Church Road Chardonnays 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 and elegance. This Reserve Chardonnay comes from our very best Chardonnay blocks with the fruit hand-harvested and sorted off the vine, then whole-bunch pressed straight to our best French oak barrels where wild fermentation is allowed to proceed naturally.”

Chris Scott, Winemaker



Church Road Reserve Hawke’s Bay Chardonnay has long been respected as one of New Zealand’s finest examples of this variety and continues to be recognised as such, with the 2004, 2005, 2006 and 2008 vintages winning trophies in major national wine competitions.



TECHNICAL SPECIFICATIONS



CHURCH ROAD

RESERVE



GROWING SEASON CLIMATE DATA (Sept-Apr)

HAWKE'S BAY AVERAGES	
GROWING DEGREE DAYS:	1338°C
RAINFALL:	280mm
MEAN MAX TEMP:	20.5°C
MEAN MIN TEMP:	10.7°C
PRUNING REGIME:	VSP
HARVEST DATE:	Mid to late March

MATURITY ANALYSIS AT HARVEST (Average)

BRIX:	21.5-23.0°Bx
TITRATABLE ACIDITY: (as Tartaric Acid)	6.0-7.5g/l
pH:	3.12-3.40
WINE ANALYSIS	
ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	<1.0g/l
TITRATABLE ACIDITY: (as Tartaric Acid)	5.9g/l
pH:	3.34

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 for a short period. This was followed by a long dry harvest season, and quality was extremely high with highly expressive whites and some structured, complex red wines being made. The hallmark of the 2009 vintage was the very warm summer which saw the fruit develop good flavour ripeness without the need for long hang times. This in turn resulted in ripe, balanced wines with moderate alcohol levels.

SOIL TYPE

Our best Chardonnay comes from moderate vigour soils in river valleys and 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 (40%): Shallow clay loam over a hard clay pan that restricts root volume and vigour

Omaranui Vineyard (16%): Moderately shallow silt and clay over gravel in the Tutaekuri River Valley

Brooklands Vineyard (44%): Moderately shallow silt and clay over gravel

CLONAL/ROOTSTOCK SELECTION

Clone 15 (40%): Develops intense flavour early on with good natural acidity

Clone 95 (60%): Develops ripe subtle flavours early on with lower acidity and low phenolics, giving supple, creamy-textured wines

All of the above were grown on low vigour rootstock.

WINEMAKING DETAILS

With Chardonnay, it seems the less we do, the better it is. After meticulous fruit selection

and hand-harvesting, the grapes are gently whole-bunch pressed and filled straight to our best French oak barrels. There are no fining treatments or additions made to the juice and we encourage a degree of natural oxidation, which helps produce more age-worthy wine. Once in the barrel, the must is wild fermented to provide subtle complexity, increased texture and better oak integration. 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. The wines then remain in the barrels on full yeast lees. Only minimal filtration is used in the clarification of this wine.

OAK REGIME

The wine was fermented in 100% French oak barriques, 55% of which were new and the balance one year old. Barrels are selected on their ability to add structure and savoury complexity to the wine, rather than appearing obviously woody. The wine was fermented and aged in barrels for a total of 14 months.

AROMA AND PALATE

A core of ripe peach, grapefruit, fig and hazelnut is overlaid with a mealy complexity from yeast lees contact and savoury, integrated oak. The palate is rich and full, but with a seam of minerality that adds length and balance.

CELLARING AND FOOD MATCHING

Oily fish, such as salmon and seafood including 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 and is best served at cellar temperature (10-12°C). While this wine is excellent drinking now, careful cellaring for up to six years will lead to increased richness and mouthfeel, with the fruit giving way to appealing hazelnut aromas.

The Church Road Reserve Range

Church Road Reserve wines are produced only in great vintages. The very best low-cropping vineyard blocks are targeted for selective hand-harvesting to give wines with the greatest possible flavour, depth and concentration. In the winery these wines are made using small batch, traditional winemaking techniques that emphasise texture, structure and subtle complexity, while still letting the fruit shine through.

