



“Church Road Tom Chardonnay is our flagship Chardonnay named in honour of the late Tom McDonald, an early pioneer of quality wine production in Hawke’s Bay and the patriarch of the Church Road winery for over 50 years. Church Road Tom wines are produced only in exceptional vintages, and 2009 is only the second ever release of a Chardonnay under this label. The wine is a barrel by barrel selection of the very best hand-harvested Chardonnay parcels, blended to produce a wine of great depth and character. Only the very lowest cropping blocks are considered for this wine, which in combination with gentle, low-intervention winemaking techniques produces wines with power and elegance.”

Chris Scott - Winemaker



Church Road TOM Chardonnay 2009 is a full-bodied, characterful and complex wine. Crafted from extremely low-cropping vines and harvested in a warm Hawke’s Bay vintage, this wine is built around a core of ripe fruit, notably stone fruit and ripe melon, accompanied by hints of citrus. Winemaking techniques including cloudy juice ferments, wild yeast primary and wild malolactic fermentations in addition to use of our finest French oak barrels, have overlaid complexing aromas and flavours of roasted nuts, subtle toasted sourdough and mineral nuances with a hint of gunflint. On the palate, the wine is full and concentrated, yet with a finesse and incredible textural length that ensures the overall profile of the wine is one of elegance as well as power.





TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (Sept-April)

HAWKE'S BAY 2009 GROWING SEASON

GROWING DEGREE DAYS:	1338°C
RAINFALL:	280mm
MEAN MAX TEMP:	20.5°C
MEAN MIN TEMP:	10.7°C
PRUNING REGIME:	VSP
HARVEST DATE:	17 th and 20 th March

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 caused a few hiccups and necessitated some selective picking at harvest, but overall, quality was extremely high with 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.

Clonal/Rootstock Selection

Chardonnay: 73% Clone 95, 27% Clone 15 grown on low-vigour rootstocks

Winemaking Details

Whole bunches are loaded into the press, rather than being destemmed and crushed first. This minimises phenolic extraction from the skin. The must is immediately expressed away from the skin direct to barrels and is splashed off the press to promote some oxidation. This helps to further reduce phenolics and increase age worthiness. Fermentation is allowed to occur naturally in barrel, with wild yeasts derived from the vineyard and winery. Wild yeast fermentation involves a range of different yeasts at different stages of the fermentation, each contributing something unique to the final wine. By the time the wild fermentation has finished, wild malolactic fermentations have begun. These are allowed to complete, with the wines kept warm and tasted weekly until any overtly buttery characters have disappeared.

MATURITY ANALYSIS AT HARVEST (Average)

BRIX:	22°Bx
TITRATABLE ACIDITY: (as Tartaric Acid)	7.5-7.8g/l
pH:	3.20-3.30

WINE ANALYSIS

ALCOHOL:	13% v/v
RESIDUAL SUGAR:	<2g/l
TITRATABLE ACIDITY: (as Tartaric Acid)	5.2g/l
pH:	3.36

Oak Regime

The wine is allowed to mature in barrel on full yeast lees for 14 months with stirring once a fortnight to add textural interest to the wine. Only French oak is used (35% new) and barrels are selected on their ability to add weight, structure and interesting complexity to the wine without making it overtly woody. After blending, the wine was allowed to mature for a further 8 months in tank on light yeast lees.

Aroma and Palate

This wine is built around a core of ripe fruit, notably stone fruit and ripe melon accompanied by hints of citrus. Winemaking techniques including cloudy juice ferments, wild yeast primary and wild malolactic fermentations in addition to use of our finest French oak barrels, have overlaid complexing aromas and flavours of roasted nuts, subtle toasted sourdough and mineral nuances with a hint of gunflint.

On the palate, the wine is full and concentrated, yet with a finesse and incredible textural length that ensures the overall profile of the wine is one of elegance as well as power.

Cellaring and Food Matching

Released two years after vintage, Church Road TOM Chardonnay has already spent considerable time maturing in barrel and bottle, allowing the various attributes of the wine to meld together into a harmonious and complete whole. As a result, Church Road TOM Chardonnay is very approachable now but has the power and complexity to mature further in bottle for an estimated five to seven years given favourable cellaring conditions.

Church Road TOM Range

Tom McDonald was a passionate, dedicated winemaker and one of the earliest pioneers of quality winemaking in New Zealand. As well as his huge contribution to the New Zealand wine industry, Tom oversaw winemaking at what is now Church Road Winery for almost 6 decades, from the tender age of 17. Produced only in outstanding vintages, wines of the most exceptional character and quality are selected to wear the Church Road TOM label. The current range includes two superb examples; Merlot Cabernet Sauvignon and Chardonnay. This is our tribute to one of New Zealand's greatest winemaking legends.

