

2008 Chardonnay

Winemaker's Notes

Harvest date	19 – 20 April 2008
Sugars at harvest	22.2 and 23.1 Brix
Bottling date	20 March 2009
Cases produced	269

Alcohol	13%
pH	3.44
T/A	5.9 gm/litre

100% fruit from the Rimu Grove Estate Vineyard.
100% barrel fermented in French oak.

Grapes were picked by hand and whole-bunch pressed,
followed by cool fermentation in 225L barriques.
The wine was routinely barrel-stirred on full lees for 11 months.

Tasting Notes:

Lively citrus, and mineral flavours echo on the long, impressive finish.
Fresh and vibrant; smooth round and generous. A nicely
layered wine with elegant sweet nuts and toasted oak notes shining through.

Availability

Suggested retail price: \$30.00

To order wine, please contact Rimu Grove Winery:

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