'HOUSE OF ASHWOOD' METHODE TRADITIONELLE BLANC DE BLANCS GISBORNE 2014



Winemaker: Steve Voysey



MATURITY ANALYSIS AT HARVEST

Hand harvested 21st & 23rd February 2014 BRIX: 21.5

WINE ANALYSIS

ALCOHOL: 13.2 % RESIDUAL SUGAR: 8 g/L TA: 7.95 g/L

ROOTSTOCK SELECTION

67% LeaderBrand CHDK Mendosa clone 33% Spade Oak CHDR Rua 1 clone.

SOIL TYPE

Markaraka clay loams. Non-irrigated.

WINE GROWING

Owned and managed vineyards, central valley Gisborne. Cane pruned, vertical shoot positioned, trellised vineyards. Root stocks all low vigour raparis; Schwartzman.

WINEMAKING DETAILS

- 100% Chardonnay.
- Whole bunch pressed at 550 L/T extraction.
- Zero maceration in press. Free run and light to separate tanks. Free run cold settled with fining agents; skim milk, and polybent. LP lost to table wine.
- Each day's harvest separately fermented. Fermentation 10-15 days at 18-22'C, pDm yeast.
- 100% completed malolactic fermentation.
- Fermented in 2500 litre oak cuve and small amount in stainless steel tank.
- 2800 litres made
- Bottled after 8 months on primary lees and first release of 800 bottles had 12 months on Tirage lees.

AROMA AND PALATE

Style: A bright and complex aperitif styled vintage Blanc de Blancs.

<u>Appearance</u>: Pale lime coloured, with fine and persistent bead, resulting in effervescent flowers on the surface and circumference of the glass.

Aroma: White peach, lemon curd and toasted bread with fresh yeast lift.

<u>Palate</u>: Soft creamy bubbles with refreshing lemony acidity balanced with white stone-fruit and rock-melon flavours. The finish is a mix of lemon and savoury yeastiness.

CELLARING AND FOOD MATCHING

Food match with grilled and raw white fish and shellfish, lightly smoked salmon, and oysters. 2014 is a great Gisborne Chardonnay vintage and this wine will continue to improve over the next 5 years.

