

## 2007 Dexter Chardonnay



### Analysis at Harvest

Sugar	22– 24 Brix
pH	3.30
Acid	7.0 – 7.6g/l TA
Harvest date	1st and 2nd week of March
Clones	110V5, P58, Bernard 96, Bernard 277

Hand picked fruit is gently whole bunch pressed into a tank and settled overnight. It is then transferred into French oak barriques (25% New, 75% second, third and fourth use) and inoculated with a neutral yeast. Fermentation is relatively vigorous and complete within two weeks. From May until spring the barrels are stirred every two weeks until MLF is complete. The wine is left on lees until bottling with filtration in February, 10 months after harvest.

### Wine Analysis

Alcohol	13.2%
pH	3.19
Acid	6.2g/l
Sugar	0.52g/l

### Nose

Aromas of lemon, grapefruit and melon combine with subtle oak and hints of mealiness.

### Palate

A good follow up to the 2006 with a little more elegance. Subtle flavours reflective of the aromas – particularly lemon, honey and elegant oak. The wine has a soft middle palate with good length and a clean finish.