



WAIHEKE ISLAND CHARDONNAY 2008

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's Waiheke Island vineyards are accredited SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Neill Culley
VARIETY	100% Chardonnay
VINTAGE	2008
REGION	Waiheke Island
VINEYARDS	Home Vineyard, Edwards Vineyard, Te Ara Vineyard
ALCOHOL	14%
SWEETNESS	Dry
FERMENTATION/AGING	Barrel fermented in French Oak – 20% wild ferment
CELLARING POTENTIAL	Best enjoyed upon release and over the next 3-5 years.

TASTING NOTE

A wine displaying layers of flavour and interest - the result of a range of vineyard sites combined with traditional winemaking techniques. Upfront tropical and stonefruit characters are complemented by a creamy, biscuity mid-palate. The lingering finish has a nutty complexity and traces of minerality. Restrained use of oak has maintained the elegance of this wine.

FOOD MATCH

Cable Bay Head Chef William Thorpe suggests matching this wine with herb poached salmon or a shell fish pasta dish.

VINEYARDS

This wine is produced from a range of vineyards located at the Western end of Waiheke Island. The vines are managed using traditional techniques such as hand leaf-plucking and shoot-thinning. Within these vineyards we grow four different clones of Chardonnay, each contributing individual characters to the final blend, resulting in a more complex and appealing wine.

WINEMAKING

The grapes were hand harvested and whole bunched pressed. The settled juice was then run off to French oak barriques for fermentation. Approximately 20% underwent a natural fermentation with no intervention. The wine was matured on the yeast lees in barrel for 10 months, which gives the wine an additional dimension and texture. The final blend was a selection from 10 individual batches, reflecting the different clones and vineyard sites.