

2009 Dexter Chardonnay



Analysis at Harvest

Sugar	21.5°– 23° Brix
pH	3.25
Acid	8 – 9g/l
Harvest date	1st and 2nd week of March
Clones	110V5, P58, Bernard 96, Bernard 277

Hand-picked fruit was gently whole-bunch pressed into a tank and settled overnight. It was then transferred into French oak barriques (20% New, 80% second, third and fourth use) and inoculated with a neutral yeast. From May until late winter the barrels were stirred every two weeks until MLF was completed. For this vintage 25% was prevented from going through MLF to retain acid. The wine was left on yeast lees until December when it was transferred to tank for a further month on lees. The wine was bottled in February 2010, 10 months after harvest.

Wine Analysis

Alcohol	13.0%
pH	3.20
Acid	6.2g/l
Sugar	0.61g/l

Nose

Aromas of lemon, white peach, nectarine and pear combine with spicy oak.

Palate

Similar to the 2008 in its elegance and fineness despite the difficult 2009 vintage. Subtle flavours reflective of the aromas – particularly lemon, pear and elegant oak. The wine has a soft middle palate with good length and a clean finish.