

2010 Dexter Chardonnay



Analysis at Harvest

Sugar	21° – 23.5° Brix
pH	3.25
Acid	7.5 – 8.5g/l
Harvest date	Last week February and 1st week of March
Clones	I10V5, 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 January 2011, 10 months after harvest.

Wine Analysis

Alcohol	13.3%
pH	3.21
Acid	5.9g/l
Sugar	0.72g/l

Nose

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

Palate

Similar to previous vintages in its elegance and fineness after a near perfect 2010 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 nice acid balance. Slightly richer than the 2009.