

## ***Kawarau Estate Chardonnay 2001***

Our Estate Chardonnay is aged for 10 months in French oak barrels aged between 1 and 3 years old. Fermented in stainless steel with wild yeasts, the wine undergoes full malolactic fermentation in barrel with minimal fining and filtration. A lighter style of chardonnay than our Reserve, this summery crisp wine is crafted to be enjoyed over the next couple years.

**Tasting Notes** Displays pineapple, nectarine and nutty aromas balanced by subtle citrus fruits on the palate. Creamily textured, a well-balanced wine with a smooth finish.

**Vintage Notes** A cool year with plenty of precipitation. Yields were high with weighty bunches and we had a battle to keep the crop loads at levels consistent with concentrated flavours. The resulting wines though, we feel, certainly indicate that we won that battle and have once again produced wines of exceptional quality.

**When to Drink** 2001 to 2003

**Cellar Until** 2003+

<b>Technical Notes</b>	Picked	April 2001
	Tonnes Harvested	4.12
	Tonnes per Hectare	9.45
	Bottled	February 2002
	Brix at Harvest	22
	Alcohol % by Vol.	13
	Residual Sugars g/l	<1

**Cellar Door** Sold Out

## ***Kawarau Estate Chardonnay 2000***

Our Estate Chardonnay is aged for 10 months in French oak barrels aged between 1 and 3 years old. Fermented in stainless steel with wild yeasts, the wine undergoes full malolactic fermentation in barrel with minimal fining and filtration. A lighter style of chardonnay than our Reserve, this summery crisp wine is crafted to be enjoyed over the next couple years.

**Tasting Notes**                      Displays ripe apples, tropical fruits and a creamy, nutty texture.

**Vintage Notes**                      The season kicked off with floods in the region in late spring and then settled down to provide us with a hot summer and a beautiful, long, warm autumn. We had very low yields in the vineyard this summer, hence the concentration and complexity in the resulting fruit and the wines they produced

**When to Drink**                      2000 to 2002

**Cellar Until**                          2002+

<b>Technical Notes</b>	Picked	April 2000
	Tonnes Harvested	3.21
	Tonnes per Hectare	7.28
	Bottled	August 2000
	Brix at Harvest	22
	Alcohol % by Vol.	13
	Residual Sugars g/l	2.2

**Cellar Door**                          Sold Out

## ***Kawarau Estate Chardonnay 1999***

Our Estate Chardonnay is aged for 10 months in French oak barrels aged between 1 and 3 years old. Fermented in stainless steel with wild yeasts, the wine undergoes full malolactic fermentation in barrel with minimal fining and filtration. A lighter style of chardonnay than our Reserve, this summery crisp wine is crafted to be enjoyed over the next couple years.

**Tasting Notes** Displays gooseberry and nectarines combined with a creamy, citrus palate.

**Vintage Notes** Once again, a cool spring and a long hot summer with the daytime temperatures remaining high right through the autumn. Crop loads were kept low resulting in quality fruit with pronounced flavours allowing the vines to express their excellent potential.

**When to Drink** 1999 to 2001

**Cellar Until** 2001+

<b>Technical Notes</b>	Picked	April 1999
	Tonnes Harvested	1.87
	Tonnes per Hectare	5.92
	Bottled	October 1999
	Brix at Harvest	23
	Alcohol % by Vol.	13.5
	Residual Sugars g/l	<1

**Cellar Door** Sold Out

## ***Kawarau Estate Chardonnay 1998***

Our Estate Chardonnay is aged for 10 months in French oak barrels aged between 1 and 3 years old. Fermented in stainless steel with wild yeasts, the wine undergoes full malolactic fermentation in barrel with minimal fining and filtration. A lighter style of chardonnay than our Reserve, this summery crisp wine is crafted to be enjoyed over the next couple years.

**Tasting Notes**                      Displays gooseberry and peach and subtle hints of citrus.

**Vintage Notes**                      The season started with a cool spring followed a reasonably hot, dry summer and an autumn of warm days and cool nights. Fruit quality and flavour intensity was promoted through canopy management methods resulting in quality wines that are vindicating our pioneering site selection.

**When to Drink**                      1998 to 2000

**Cellar Until**                          2000+

<b>Technical Notes</b>	Picked	April 1998
	Tonnes Harvested	1.59
	Tonnes per Hectare	5.59
	Bottled	January 1999
	Brix at Harvest	24
	Alcohol % by Vol.	14
	Residual Sugars g/l	1.1

**Cellar Door**                          Sold Out