



## CABLE BAY CHARDONNAY 2011 Waiheke Island

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 vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

<b>WINEMAKER</b>	Neill Culley
<b>VARIETY</b>	100% Chardonnay
<b>VINTAGE</b>	2011
<b>REGION</b>	Waiheke Island
<b>VINEYARDS</b>	Te Ara, Home Block, Edwards Vineyard
<b>ALCOHOL</b>	13%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Barrel fermented in French Oak – 15% wild ferment
<b>CELLARING POTENTIAL</b>	This wine will reward cellaring for up to 5-6 years, or enjoyed upon release.

### TASTING NOTE

This wine is a lovely example of Waiheke Chardonnay from the cool 2011 vintage. Almonds, lemon cake, and delicate floral aromas are nicely complemented by light, fleshy white peach characters and spicy vanilla oak. A refined and thoroughly enjoyable wine.

### FOOD MATCH

Warm Couscous Salad with plenty of parsley, lemon zest and flaked almonds.

### VINEYARDS

This wine is produced from 3 vineyard sites located at the Western end of Waiheke Island. The vines are managed using traditional viticultural techniques. 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 immediately whole bunched pressed. The settled juice was then run off to French oak barriques for fermentation. Approximately 15% underwent a natural fermentation with no intervention. The wine was matured on the yeast lees in barrel for 11 months, which has given this wine an additional dimension and texture. The final blend was a selection from 10 individual batches, reflecting the different clones and vineyard sites.