



CABLE BAY CHARDONNAY 2012

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).

WINEMAKER	Neill Culley
VARIETY	100% Chardonnay
VINTAGE	2012
REGION	Waiheke Island
VINEYARDS	Te Ara, Home Block, Edwards Vineyard
ALCOHOL	13%
SWEETNESS	Dry
FERMENTATION/AGING	Barrel fermented in French Oak (10% new oak barriques)
CELLARING POTENTIAL	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 2012 vintage. Shortbread, orange, clove and saffron aromas are nicely complemented by fleshy golden peach and vanilla characters on the palate. There is some lovely palate weight and a luscious, lingering finish.

FOOD MATCH

Middle East style chicken with pomegranate and saffron rice.

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. A neutral yeast strain was carefully selected to ferment this wine. The wine was matured on the yeast lees in barrel for 10 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.