



CABLE BAY CHARDONNAY 2013

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 & Chloe Parkinson
VARIETY	100% Chardonnay
VINTAGE	2013
REGION	Waiheke Island
VINEYARDS	Home Block, Edwards Vineyard
ALCOHOL	13.5%
SWEETNESS	Dry
FERMENTATION/AGING	Barrel fermented in French Oak Puncheons & Barriques-32% new
CELLARING POTENTIAL	4-6 years, but drinking well now

TASTING NOTE

This is an exceptional example of Waiheke Chardonnay from the fantastic 2013 vintage. White floral characters of jasmine and gardenia, custard apple and almond milk adorn the nose. The palate is full of lemon and lime curds, which give way to a mineral texture and supple acidity. The acidity gives the wine a sense of lightness, yet with awesome length and persistence.

VINEYARDS

Two vineyard sites located at the Western end of Waiheke Island hold the plantings that grew this wine. 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 confluence of fruit and complexity.

WINEMAKING

The grapes were hand harvested and immediately whole bunched pressed. The settled juice was then run off to French oak puncheons and barriques for fermentation, where the indigenous yeast strains naturally residing in our vineyard were used. The wine was matured on yeast lees in barrel for twelve months, which has given this wine incredible depth and texture. The final blend was a selection from six individual batches, and is proudly expressive of the site upon which it was grown.

