

# CABLE BAY RESERVE 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.



<b>WINEMAKER</b>	Neill Culley
<b>VARIETIES</b>	100% Chardonnay
<b>VINTAGE</b>	2011
<b>REGION</b>	Waiheke Island
<b>VINEYARDS</b>	Home, Te Ara and Edwards Vineyards
<b>ALCOHOL</b>	13.5%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Barrel fermented with 100% wild yeast and matured in French oak.
<b>CELLARING POTENTIAL</b>	Enjoy now and for the next 6-7 years.

## TASTING NOTE

Roasted almonds, preserved lemon and light, refreshing florals scratch the surface of an abundant aroma profile. The nose is so intriguing that one might forget to take a sip. Complexity and seamless oak integration, balanced with a beautifully linear acidity results in an all round winner.

## FOOD MATCH

Suits any occasion, but pairs particularly well with pork dishes.

## VINEYARDS

This wine is born from the 3 vineyard sites that ensconce Cable Bay Winery, at the western end of Waiheke Island. There are 3 different clones of Chardonnay growing across the sites, each contributing its own unique characteristics and complexities to the final wine. The vineyards are managed using traditional viticultural techniques.

## WINEMAKING

The grapes were hand harvested and immediately whole bunched pressed. The settled juice was then run off to French oak barriques for fermentation. 100% of this blend 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 its extraordinary texture. The final reserve blend was put together from 3 carefully selected barrels, one of each clone; 95, 15 and 6. One of the 3 barrels was new.