



## CABLE BAY RESERVE 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.

<b>WINEMAKER</b>	Neill Culley & Chloe Parkinson
<b>VARIETIES</b>	100% Chardonnay
<b>VINTAGE</b>	2013
<b>REGION</b>	Waiheke Island
<b>VINEYARDS</b>	Home Block and Edwards Vineyards
<b>ALCOHOL</b>	13.5%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Fermented and matured in French oak for 12 months; 65% new.
<b>CELLARING POTENTIAL</b>	Enjoy now and for the next 5 years.

### TASTING NOTE

Roasted almonds, preserved lemon and lavender characters only begin to scratch the surface of an abundant aroma profile. The wild yeast fermentation has created complexity and lifted aromatics, backed up with nice fruit concentration and oak integration. The palate is defined by some nice acidity; enough to be light on its feet, yet with focus and direction.

### FOOD MATCH

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

### VINEYARDS

This wine is born from the two vineyard sites that ensconce Cable Bay Winery, at the western end of Waiheke Island. There are three different clones of Chardonnay growing across the sites, each contributing its own set of 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 puncheons & barriques for natural fermentation. It was matured on the yeast lees in barrel for 12 months, which has given this wine its extraordinary texture. The final reserve blend only made up one barrel worth of special wine. It is a blend of all three clones across our two vineyards. The wine was gently fined and filtered before bottling.