



CABLE BAY AWATERE VALLEY CHARDONNAY 2015 Marlborough

Cable Bay Vineyards is dedicated to producing hand-crafted wines known for their elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's vibrant wines are beautifully expressive of the sites upon which they were grown.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Chloe Somerset
VARIETY	100% Chardonnay
VINTAGE	2015
REGION	Awatere Valley, Marlborough
VINEYARD	Redwood Pass Road Vineyard
ALCOHOL	14%
SWEETNESS	Dry: <1.0g/L
FERMENTATION/AGING	Fermented and aged in stainless steel tank with 11% in barrels.
CELLARING POTENTIAL	Enjoyable upon release and over the next 4-5 years.

TASTING NOTE

Hazelnut, lemon, persimmon and honeysuckle aromas adorn the nose. The palate is lush, with a stony minerality that is typical of all our whites from this vineyard. It is generous with lovely palate weight enhanced by extended time on lees. The combination of chardonnay clones Mendoza, 15, 6 and 95 has created a wine with great depth and balance. The flavours resonate and linger on the finish for an age.

FOOD MATCH

Baked peach cobbler and vanilla icecream

VINEYARDS

Our carefully selected, estate owned site benefits from naturally terraced land, which leads down to the Awatere River. The region is blessed with low rainfall and low vigour soils, predominantly formed from alluvial gravel, which lend remarkable texture and minerality to the wines. The vines are also closely planted which results in lower yields of top quality fruit.

WINEMAKING

The grapes were harvested early in the morning, and led straight into the winery. The fruit was pressed straight away, and the vibrant juice was run to a stainless steel tank for settling. The ferment was a dream, cool, steady and lengthy. The free run from the Mendoza portion of fruit was fermented and aged in oak, making up 11% of the blend, while the balance remained in tank on light yeast lees for ten months, which has given the palate some nice depth and balance.