

CABLE BAY CHARDONNAY 2015

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).



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| WINEMAKER | Chloe Parkinson |
| VARIETY | 100% Chardonnay |
| VINTAGE | 2015 |
| REGION | Waiheke Island |
| VINEYARDS | Home Block, Edwards Vineyard |
| ALCOHOL | 12.5% |
| SWEETNESS | Dry |
| FERMENTATION/AGING | Barrel fermented in French Oak Puncheons & Barriques- 21% new |
| CELLARING POTENTIAL | Up to 10 years, and drinking well now |

TASTING NOTE

A departure in style from what is traditionally thought of for Waiheke Chardonnay, this wine is a stand out from the fantastic 2015 vintage. Almond, blood orange, white peach and a struck match type flintiness embellishes the nose. Delicate and juicy acidity forms the building blocks of a charming palate. There is great phenolic texture which gives the wine incredible length and persistence. A memorable wine; we are very proud of it.

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 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 created 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.