



Gunn Estate

SKEETFIELD CHARDONNAY 2007

WINEMAKERS NOTE

Avery inviting aroma of white flesh peach and citrus blossom. There are hints of honey dew melon, naval orange and toasted almonds. Careful bottle aging will result in the development of biscuity notes and greater complexity. The palate begins quite citriusy with flavours of naval orange and melon, followed on by mealy and toasty flavours. The palate is tight and well structured but yields to more richness and fullness with time in the glass.

Winemaker / Denis Gunn

VINIFICATION

Whole bunch pressed to new and one year old French barriques for cool fermentation. Aged on yeast lees for 10 months

VINTAGE SUMMARY

Hawke's Bay enjoyed a good summer with plenty of hot weather and relatively low levels of rainfall. This meant that in the approach to harvest fruit quality was maximized as the ripening processes began. Some wet weather during harvest ensued, timing wise particularly challenging for the early chardonnay. Because all the fruit was so clean prior to this, and once the sun and drying north westerly winds came back out, damage was mitigated and harvest dates from then on chosen to avoid deterioration in quality or significant disease setting into the grapes.

TECHNICAL DATA

REGION	Hawke's Bay	VARIETY	Chardonnay
APPEARANCE	Brilliant, pale straw and green hues	STYLE	Dry
SERVE	Lightly chilled	CELLARING	4-6 years
RS	>2 g/L	ALCOHOL	13%
PH	3.42	TA	5.8 g/L

PACKAGING INFO

Packaging	6 x 750ml bottles
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