



CHARDONNAY 2012



QUINTESSENTIAL MARLBOROUGH

Harvest Dates
**31st March -
 6th April**

Brix at Harvest
23.6 average

Analysis at Bottling

pH	3.46
T.A.	7.87g/l
RS	0.3g/l
Alcohol	13.5%

Viticultural Practice

Planting density:
**2.8 x 1.5m rows
 2.5 x 1.5m rows**

Trellis systems:
2 Cane VSP

Canopy management:
**Shoot thinned x 1
 Leaf plucked x 2
 Leaf trimmed x 3**

Yield:
6.5 - 8.5 tonne/ha

WINEMAKER'S VINTAGE REPORT

Against the odds; good old Marlborough did it again!. Some superb fruit with great flavour intensity, good acidity and, of course, great concentration from the very low tonnages:-25-30% down in yield on average. Vintage 2012 should best be called the "Great Escape". Average flowering during spring, record low summer sunshine hours for Marlborough (the sunshine capital of New Zealand), early February ripening "veraison" just didn't happen, with most vineyards 10-14 days delayed and worse; sporadic and slow to finish.

Anxiety levels just kept rising through March, until on April 1st the Sun Gods shone on us and we had a superbly warm and dry April/early May period; allowing even the latest ripening vineyard sites to be harvested.

So all in all, my "Great Escape" analogy seems to aptly describe 2012.

CHARDONNAY PROFILE

Fruit intensity and flavour complexity are determined in the vineyard; here we exploit known flavour differences between Chardonnay clones I, 15, 95 and Mendoza, restrained crop levels (6.4-8.2 tonne/ha) and our local knowledge of Marlborough's differing terroir to maximum effect. The grapes were machine harvested over a 7 day period, with 50% of the press free-run juice being put into new and older oak barriques for high solids primary and secondary malolactic fermentation prior to 10 month yeast autolysis maturation. The remaining 50% of the juice was cool fermented in tanks and aged with yeast lees stirring.

TASTING NOTES

Bright straw-yellow in colour, this vintage has the classic John Forrest winemaking style and embodies all the best characteristics of the previous 2010 and 2011 vintages. The bouquet is seamless with aromas of delicious lemon pudding and stone-fruit, framed with biscuity, mealy nuances. The palate has medium weight with a beautiful creamy mouth feel, balanced with vibrant acidity, exuding flavours of buttery pastry and an almond, pear tarte tatin, enveloped with subtle French oak. The wine has great length with the minerality lingering on the finish.



John Forrest
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