

Chard Farm
CENTRAL OTAGO

judge & jury chardonnay 2014

winemakers comments:

The Judge & Jury chardonnay is grown on steep slope overlooking the Tiger vineyard in Lowburn. Chardonnay grown on this site produces the same aromatically spicy/floral profiles that we find in the Pinot Noir grown here, as well as similar persistence and very long lived flavours. The palate length shows rich mineral acid and saline notes that combine beautifully with the citrus and white stonefruit flavours.

We are keeping the crop load very low (3Tns/Ha), and the wine is mostly fermented in tank while a small portion is made in barrel. The result is a wine that is tight, refreshingly pure and mineral driven, showcasing cool climate fruit rather than oak. Only 140 cases made. Best from 2016 on.

wine description:

Enticing aromas of white peach, melon, white flowers and fine spice. Good mid palate texture with the peach, fig and slightly nutty flavours framed by the merest hint of oak spice and body. The wine finishes with lush and broad acid that gives plenty of calm drive and length.

harvest: 1st April 2014

Brix 23.1
pH 3.24
TA 9.2 g/L

in bottle:

pH - 3.35
TA - 6.2g/L
Alc. - 13.8%



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