



Notes from the winery – Chardonnay 2010

“unseasonably warm weather was followed by a long cool spring, producing fully ripened fruit with bright acidity”



tasting note

Our 2010 Chardonnay showcases a mid yellow core with a silvery bright rim. The nose offers appealing aromas of cereals, wheat flower, mandarin and ripe lemon. A hint of smoke is also evident balanced with creamy cashew nuts and an underlying grapefruit zest. The palate has a fresh lively entry matched by a silky mouth filling texture. Layers of flavours include slate, green plums, tart lemons and nougat. A lively wine offering richness and depth. Our 2010 will drink beautifully in its youth but will also impress with further time in bottle. Our team suggests a comfortable 5 to 7 years of enjoyment.

vineyard

We carefully selected the grapes for our 2010 Chardonnay from vineyard blocks located in the Brancott, Fairhall, Ben Morven and Central Wairau Valley sub-regions. These vineyards grow a mix of our preferred low yielding Mendoza and B95 clones and the vines excel in their alluvial soils. Each site produces a unique flavour profile and allows for assemblage of a complex and balanced wine.

the season

The 2010 season had a ‘false start’ with unseasonably warm temperatures followed by protracted cool spring weather. Flowering was successful due to the warm weather over the critical set time and produced a slightly reduced but quite ideal fruit set. From late December onward the season was reasonably warm

and very dry. Over all, a season of remarkable ease.

harvest

We hand picked our vineyards according to their flavour profile, commencing on the 26th of March and progressing through to April 15th. Harvest was rarely interrupted by rain and the fruit was harvested at a steady pace as it reached ideal maturity. Brix levels at time of harvest were between 22.2 and 24.5.

vinification

After hand picking and gentle pressing, the wine was 100% barrel fermented in French oak. The wine remained in barrel, 15% of it new, for one year prior to bottling and enjoyed regular lees stirring and about 70% malolactic fermentation. The final blend was determined in March 2011 and bottled the following January. Final analysis of the wine showed it to have a pH of 3.28, TA of 6.55 g/L, RS of 2.2g/L and an alcohol of 13.8%.

CLOUDY BAY

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TASTING NOTE

Cheval des Andes 2007



CHEVAL *des* ANDES
CHEVAL BLANC & TERRAZAS DE LOS ANDES



Cheval des Andes is a New World “Grand Cru” which combines the art of “assemblage” of Bordeaux's Premier “Grand Cru Classé A”: Cheval Blanc and the best Argentine “terroir” with the 1929 Malbec from Terrazas de los Andes.

The result of such magical encounter is a refined, subtle and complex “Grand Cru” of the Andes.



CHEVAL BLANC



TERRAZAS DE LOS ANDES



CHEVAL DES ANDES 2007

“Las Compuertas” (Vistalba), Mendoza, Argentina



Varieties

Malbec, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot.

Color

Intense and deep ruby, with light purple accents.

Aromas

Opens with intense red & black fruits notes such as raspberry, redcurrant, and blackcurrant completed by subtle floral hints like geranium, rhubarb jam, and menthol. Its noble oak aging gives it slight aromas of tobacco and pepper.

Palate

Well balanced, excellent structure in the mouth with silky and delicate tannins. This has a great intensity, complexity and elegance, all underlined by a vibrant freshness. Long and suave finish with deep aromatic persistence. Great aging potential.

Harvest Date

April 2007

Alcohol

14,0%



CHEVAL *des* ANDES
CHEVAL-BLANC & TERRAZAS DE LOS ANDES