



NGA WAKA CHARDONNAY 2003

Vintage:	2003
Production:	9,500 bottles
Producer:	Nga Waka Martinborough, New Zealand
Wine maker:	Roger Parkinson
Varietal composition:	100% Chardonnay
Alcohol content:	13.5% vol
Vineyard:	The vineyard at Martinborough is of alluvial silts over deep gravels.
Yield:	47 hl per ha
Harvesting:	Brix at harvest: 22.8-23.5. The grapes are hand picked.
Vinification:	Fermentation in oak for 14 days at 18C. Malolactic fermentation of 40% of the blend. Lees contact throughout barrel maturation, stirred monthly. Blended after ageing, filtered.
Cask composition and ageing:	12 months in French oak (new to 4 th year) before bottling 14/10/2004; released 01/04/2005.
Tasting note:	A rich, complex Martinborough Chardonnay showing intense ripe stonefruit flavours underpinned by the subtle oak, barrel fermentation and malolactic fermentation characters. To be drunk within 3-5 years.
Chemical analysis:	Wine pH 3.35 Total acidity 6.5g/l (tartaric)

