

## William Murdoch Barrel Fermented Chardonnay 2016

### The Story

William Murdoch Wines is a family owned business with the family participating in all aspects of the vineyard and winery operations. The company aspires only to be a boutique supplier of fine wine producing limited quantities of elegant, organic, fine wines.

The vineyard is operated on organic principles and is in transition to Biogrow organic certification which we hope to attain for the 2010 vintage.

### The Vineyard

13.15 ha site in the heart of the Gimblett Gravels, the vineyard, planted in 1999, is devoted to the proven Hawke's Bay red varieties, 18% to Cabernet Sauvignon, 33% Merlot in two separated blocks, 37% Syrah, consisting the Chave and MS clones, 7% to Malbec and 5% Cabernet Franc. Surrounded by the vineyards of Mission, Matariki and CJ Pask, with the now Trinity Hill owned block of Mark Blake just down the lane, the Murdoch Wines site in Gimblett Road is as blue-chip as you could ever have. The belief at Murdoch Wines is in "hands-off viticulture", allowing the organic balance of the vines and site come into play.

### Vintage 2016

A late and cool start to the growing season followed by settled, warm weather from early January through February and the first ½ of March. Our chardonnay was picked before Hawkes Bay experienced mid-March rain, while the flavours were pristine and the grapes healthy.

### Winemaking

After gentle pressing the grapes, the juice was settled overnight, then fermented slowly in French oak barrels. As the ferment finished we started lees stirring and continued through winter, spring and early summer. Our chardonnay underwent a natural malolactic ferment in late spring and we bottled the wine in February 2017.



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### Tasting Note

This Chardonnay steps firmly but lightly across the palate. White floral and citrus blossom aromas along with notes of apricots, a touch of baking spice and fresh almonds, give aromatic complexity that builds as the wine develops with each swirl of the glass. A creamy texture with subtle spicy apricot and lime flavours with hints of lightly toasted nuts. The wine floats across the palate in an ethereal, gentle wave. It is lifted, refreshing, and lingering on the finish showing, elegance in its deft balance.

<b>Alcohol Percentage</b>	<b>13 %</b>
<b>Residual Sugar</b>	<b>Dry</b>
<b>T.A.</b>	
<b>Aging Potential</b>	<b>10+ years</b>



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