

Osawa The Winemaker's Series Chardonnay 2013

The story

In 2006 Rod McDonald (Vidal's chef wine maker) became New Zealand's wine maker of the year. Less than a year later, Rod joined Osawa Wines as consultant wine maker with a goal of making New Zealand's best wine and ultimately some of the world's best wines.

The once pastoral farmland has now been turned into a stunning vineyard with 8 grape varieties. Our first vines were planted in 2006 and produced their first grapes in 2008. Grapes are grown on free-draining loam deposited over the centuries by the Ngaruroro River. Our aim is to create the highest quality wines through sustainable, responsible practices.

The Vineyard

Inland and at a slightly higher altitude, the vineyard enjoys cooler nights and warm days which make it ideal for growing the superb grapes that Osawa is known for.

Over 100,000 vines were planted manually. There were many sore backs by the time this job had been completed. They started with the Pinot Noir and Sauvignon Blanc and finished with the Gewurztraminer. A few years later and the vineyard is looking really good.

Winemaking

Handpicked, whole bunch pressed, cold settled in tank then filled to oak for fermentation. Fermented in barrel in temperature controlled barrel room. Post ferment the wine was lees stirred weekly for approx 4 months, then monthly for a further 4 months. 80% new French oak barrels, 20% seasoned oak, wine was in barrel for 10 months. Lightly palate fined with casein. To be sterile filtered prior to bottle.

Tasting Note

Exhibits ripe citrus, minerality, hints of roasted nuts and toasty aromas with savoury overtones derived from extended contact with yeast lees. A rich full-bodied wine displaying flavours of ripe citrus, nuts and figs with a chalky textural element to a palate that finishes long and persistent.

Alcohol Percentage	13.5 %
Residual Sugar	Dry
T.A.	5.7 g/L
Aging Potential	10+ years



info@thewinecave.nz (+64) 9 930-8115





