

DELEGAT HAWKE'S BAY CHARDONNAY 2008

Our Regional Varietal wines are a showcase of New Zealand's greatest wine-growing regions. These wines are made as a true regional varietal expression, rich and intensely flavoured wines with stunning elegance from Hawke's Bay, and expressive and vibrant wines with remarkable fruit character from Marlborough.

Jiri Delegat

WINEMAKER'S NOTE:

Lively nectarine, peach and tropical aromas with nuances of toast. On the palate fleshy stonefruit flavours are beautifully enhanced with a citrus thread and subtle creaminess, that lingers on the finish.

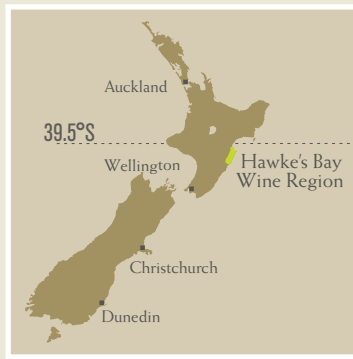


DELEGAT

New Zealand

Proudly presented by a family that has been passionate about New Zealand wine for over 60 years. The Delegat homestead symbolises an untiring and uncompromising passion to produce exceptional wine from New Zealand's greatest wine regions.

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Wine Analysis

Alc:	13.5% v/v
Titrateable acidity:	6g/L
RS:	3.70g/L
pH:	3.3

WINEMAKING

The fruit was destemmed and crushed, with a large portion of the must transferred to French oak barriques (30% new) to undergo fermentation. After a period of yeast lees contact and stirring to impart texture and creaminess on the palate, the wine was racked

off to a clear state. To retain the natural acidity in the wine, no malolactic fermentation was undertaken. The barrique fermented portion of the wine was aged for approximately 6 months to give the wine weight and structure.

HAWKE'S BAY GROWING SEASON 2008

The 2008 Hawke's Bay Growing Season was slightly warmer than the long term average. Overall, each month accumulated higher than average Growing Degree Days with the exception of a cool December. A minor frost event in September, which occurred before flowering, resulted in slightly reduced yields across the majority of vineyard blocks. The La Niña weather pattern provided long sunshine

hours over the flowering period and generally promoted good fruit set in Hawke's Bay. Overall, the 2008 season was drier than the long term average. September, October, November and January were all drier than average, balanced with a wetter than average December, February, March and April. This ensured very good flavour and colour development in the fruit.

