

DELEGAT RESERVE CHARDONNAY 2010

Crownthorpe Vineyards, Hawke's Bay

Our Reserve wines are selected and sourced from exceptional winemaking districts within New Zealand's renowned Hawke's Bay and Marlborough regions. These hand-crafted wines are afforded special care and attention at each stage of winemaking to ensure they remain an expression of where they come from, and to offer the structure and concentration to enjoy upon release or reward with further cellaring.

Jiri Delegat

WINEMAKER'S NOTE:

A medley of tangelo, nectarine and peach aromas with a hint of butterscotch. Fleshy, concentrated stone-fruit profiles on the palate are harnessed with zesty, vibrant lemon undertones and a fine mineral texture 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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CROWNTHORPE, HAWKE'S BAY

The Crownthorpe region is a spectacular elevated region, located 48kms west of Napier. Delegat was one of the first wineries to plant vines here in 2001, seeing its enormous potential for premium viticulture. Our terraced site is located on the spectacular cliff facing the Ngaruroro River and bounded to the north by the Kikowhero Stream. Its isolation from the maritime influences of the bay, means it frequently records some of the highest mean temperatures during the Hawke's Bay growing season. The soils, which are typically described as red metal, are gravelly and have taken on a red hue from the Taupo eruption in the central North Island, more than 1800 years ago - the

largest eruption the world has known in historic times. These low fertile soils, retain little moisture, resulting in low yielding, concentrated fruit with balanced acidity. Crownthorpe produces some of our most exceptional chardonnays, wines with power, sophistication and finesse.

WINEMAKING

Hand-harvested fruit was destemmed and crushed, the free-run juice separated and transferred to tank for cold settling. The juice was inoculated with Burgundian yeasts to impart mouthfeel and texture to the wine. 100% of the wine was transferred to French oak barriques (45% new) for fermentation, and to add texture and structure.

The wine spent a period on yeast lees and was lees stirred, giving it a slight creaminess. No malolactic fermentation was undertaken to retain the vibrancy of the fruit. The wine was aged in French oak barriques for 12 months, giving it structure and added complexity.

HAWKE'S BAY GROWING SEASON 2010

The Hawke's Bay growing season commenced with warm and dry conditions, resulting in a good fruit set and flowering. A wet January slowed heat summation and contributed to an extended ripening period. The cooler night temperatures help preserve the natural acidity in the fruit. Following some rainfall in February which contributed to good canopy health, conditions over Autumn were dry and warm, allowing for full ripening of the fruit. Mid-March to April provided more settled weather, with no rain events over the harvest period. The 2010 Hawke's Bay growing season was slightly cooler and wetter than the long-term average. This long, slow growing season produced fruit with exceptional concentration and varietal character, balanced with a lively natural acidity.

SUMMARY DATA

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| Harvest Date: | 16 March - 27 March 2010 |
| Clone: | Clone 95 and Clone 15 |
| French Oak Selection: | Dargaud and Jaegle, Francois Freres, Saury and Seguin Moreau. Minimum 3 year seasoning. |

WINE ANALYSIS

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| Alc: | 13% v/v |
| Titrateable Acidity: | 7g/L |
| Residual Sugar: | 2g/L |
| pH: | 3.4 |