



STATION IMPORTS
Importers of superior New Zealand wines

Kawarau
ESTATE



2005 RESERVE CHARDONNAY

*Made with organically grown hand picked grapes; bottled by
Kawarau Estate Ltd, 927 Wanaka Rd, Gronnell, New Zealand*

PRODUCT OF NEW ZEALAND

750 ml

Alc 13.5% by Vol.

Kawarau Estate Reserve Chardonnay 2005

Our Reserve Chardonnay is fermented and aged for 10 months in French oak barrels of which +/-25% are new with the balance being 1-3 years old. Harvested in three or more distinct lots, the wine is fermented with wild yeasts and undergoes full malolactic fermentation in barrel. With minimal fining and filtration, the resulting wine displays stone fruit characters complemented by subtle oak handling – richly textured, balanced and with a lasting finish, this wine can be enjoyed now or laid down for up to 3 years.

Tasting Notes: Displays butter and toast aromatics complemented by citrus and tropical fruit flavors. Elegant and balanced with a lasting finish.

Winemaker's Notes: The season was moderate by Central's standards, with only scattered hot patches through the summer and autumn. The weather over flowering was unsettled and was the main contributing factor in reducing crop loads. However, frost fighting was minimal relative to previous seasons and the combination of all these factors in conjunction with our canopy management systems, resulted in fruit of excellent quality. In addition, the vines were tagged during veraison enabling us to harvest selectively to ensure consistent levels of ripeness in the ferments.

Cellar Until: 2009+

Technical Notes: Picked April-May 2005; ton harvested 4.630; tons per hectare 3.52; bottled Feb. 2006; brix at harvest 23; alcohol 13.5%; residual sugar 0

Winemaker: Dean Shaw, Central Otago Wine Company

Awards: Silver – Air New Zealand Wine Awards
Silver – Royal Easter Show Wine Awards
Best of the Best – R&B 2006

Reviews: "Gutsy wine, quite mouth-filling and robust with some intense Chardonnay flavors and characters...nicely serious...all coming together very well and with lots of good drinking ahead over the next two years." *Peter Saunders*

"Stylist little number this, with an engaging, almost comforting aroma of freshly baked bread dripped with grapefruit. Plenty of weight and uncompromising oak checked by firm acid." *Cuisine Magazine*