



STATION IMPORTS
Importers of superior New Zealand wines

Kawarau
E S T A T E



2006 RESERVE CHARDONNAY

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

PRODUCT OF NEW ZEALAND

750 ml

Alc 13.5% by Vol.

Kawarau Estate Reserve Chardonnay 2006

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. 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 4 years.

Tasting Notes:

Displays butter and toast aromatics complemented by mineral and stone fruit flavors. Elegant and balanced with a lasting finish.

Winemaker's Notes:

An outstanding vintage for Kawarau – good bunch weights, neither over nor under cropped and excellent quality fruit. An early spring threatened a longer frost-fighting season but it never came. The mild spring gave way to a long hot summer and an extended autumn. The excessive heat was counteracted with sufficient irrigation to quench the canopy's thirst and for the first time in a long time, we were picking with a green canopy – most unusual for Central Otago, but very welcome. The wines are looking good too – so 2006 could yet prove to be one of Central Otago's best.

Cellar Until:

2010

Technical Notes:

Alcohol 13.5%
Residual sugar 1.6 grams/liter

Winemaker:

Dean Shaw, Central Otago Wine Company

Awards:

90 Points – Wine Enthusiast May 2008
4 Stars - Otago Daily Times

Reviews:

"The nose is lush with sweet apple/pineapple, and the barrel fermented qualities are more of sweet butter and cream than toast or char. Stony underpinnings are perceived more towards the middle taste of this lively, full flavored wine; stunning by any standard in the world." *Randy Caparoso April 2008*