



STATION IMPORTS
Importers of superior New Zealand wines

Kawarau
E S T A T E



2007 Reserve Chardonnay

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

750 ml

Alc 13.5% Vol.

Kawarau Estate Reserve Chardonnay 2007
Certified Organically Grown Grapes

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. The wine is fermented with wild yeasts and undergoes minimal fining and filtration. Opulently textured, balanced and with a lasting finish this wine can be enjoyed now or laid down for up to 5 years.

Tasting Notes: Grapefruit and citrus notes are underpinned by softer stone fruit flavors and supported by subtle oak and a creamy texture. Excellent minerality and length make this a food versatile Chardonnay in the Burgundian style.

Vintage Notes: Until the autumn, the 2007 vintage saw some variable conditions and stark differences in the micro-climates of Central. Spring came early but was followed by cool fronts and changeable weather through flowering. The summer heat didn't arrive until late on in the season but once here, it lingered on giving us an extended, mild autumn. As for Kawarau, we had a relatively successful flowering and although the pinot bunches came in lighter than 2006, the autumn hang time allowed for excellent ripening and the development of complex characters in the fruit. Reminiscent of 2003 and 2005, this vintage's wines should show excellent structure and complexity.

Cellar Until: 2012+

Technical Notes: Harvested April 2007
Tons/hectare 4.49
Bottled February 2008
Brix @ harvest 23
Alcohol 13.5%
Residual sugars 2.6 grams/liter

Winemaker: Dean Shaw, Central Otago Wine Company