

CLIFFORD BAY

NEW ZEALAND WINE

2014 CHARDONNAY

TECHNICAL ANALYSIS

REGION:

Marlborough

COMPOSITION:

100% Chardonnay

AGING:

Stainless steel tanks and French oak barriques

PH:

3.42

TA:

7.0 g/L

ALCOHOL:

14.0%

RESIDUAL SUGAR:

2.89 g/L

CLOSURE:

Screwcap

WHERE THE RIVER MEETS THE SEA

Our home is the famed Marlborough winegrowing region on New Zealand's South Island. Established in 1994 in the Awatere Valley, our name comes from nearby Clifford Bay, the point where the Awatere River meets the cool waters of the Pacific Ocean. To the north are the stunning White Cliffs and beyond that is Cloudy Bay. Since our first vintage in 1997 we have worked diligently to produce wines that are finely balanced, refreshing and pure.

MARLBOROUGH

The Marlborough growing region is a diverse landscape, marked by expansive, flat valleys, streams, jagged hills and mountains. As well as being home to the idyllic Marlborough Sounds, it is the largest wine producing region in New Zealand. Marlborough is one of New Zealand's sunniest and driest areas: the region receives about 2,400 sunshine hours per year. Warm days, cool nights and an average daily temperature of 18° C (64° F) ensure that Marlborough wines possess vibrant fruit flavours, firm acidities and heightened aromatics.

VINEYARDS

We harvest fruit from both estate and grower vineyards located in Marlborough's two marquee regions: the Awatere and Wairau Valleys.

AWATERE VALLEY - This region takes its name from the local river and is the cooler of the two regions. It features a unique stony Greywacke alluvium soil that is well draining and ideal for grapes. Wines from Awatere are known for their higher acid levels and distinct minerality.

WAIRAU VALLEY - Located to the north of Awatere, this region derives its name from the Wairau River which flows from the mountains in the west to the ocean at Cloudy Bay. It possesses shallow, stony, fast-draining soils that encourage low yields and vibrant, tropical fruit characters.

WINEMAKING

We are focused on preserving both varietal character and regional accuracy in all of our wines. Our wine-making regime has evolved to emphasize the inherent freshness, balance and structure of our fruit. After harvest, the white grapes are gently pressed, fermented and aged in temperature controlled stainless steel tanks to ensure freshness, bright aromatics, lush textures and balance. For Pinot Noir we use a combination of traditional and modern methods to emphasize both flavour and elegance. Our Chardonnay and Pinot Noir are aged exclusively in French oak.

2014 CHARDONNAY

Rich aromatics of apricot, white peach and stone fruit introduce our 2014 Chardonnay. On the palate the wine offers a fruit-forward style and crisp mouthfeel balanced by subtle oak characters.

