

Rock Ferry Wines

Rock Ferry Marlborough Blanc de Blancs 2005

- Variety:** 100% Chardonnay
- Vineyard:** The Corners.
- Region:** Wairau Plains, Marlborough. The vineyard is situated within an ancient bend of the Opawa River and the name The Corners in fact refers to the shape of the road which follows this old river channel. The soils are silty loams overlying gravel and stones.
- Viticulture:** Our aim is best summed up by 'fine wine begins with the vine' where we strive for balance in the vineyard through low yields and canopy management. This ultimately provides grapes that are a reflection of our particular site or as the French say "terroir".
- Vintage:** For 2005 the vintage in Marlborough was excellent. Cool wet weather in late spring over the vine flowering period limited fruit set resulting in low yields but good weather for the rest of the season provided us with the ideal vine canopy. These factors allowed our grapes to be harvested at optimal ripeness and fruit concentration.
- Winemaking:** The grapes were handpicked, whole bunch pressed with the juice settled before being transferred to old barrels for a 4 week fermentation period. Yeast all cultured (EC1118). The wine went through a 100% malo-lactic ferment and 9 month barrel maturation before being filtered and cold stabilised prior to tirage bottling. Matured for a further 2 1/2 years in the bottle before disgorging.
- Tasting Notes:** Lifted aromatics of green tea, citrus and Brioche derived from yeast autolysis. The palate is tight and elegant showing concentrated citrus and nutty flavours. The wine finishes with great length and persistence.
- Food Match:** As an aperitif with canapes or with citrus based desserts.
- Cellaring:** Recommended 4 years.
- Technical:** alc 13% RS 5.5 g/l
- Bottling Date:** June 2008
- Winemaker:** Allan McWilliams

