

Julicher Estate Chardonnay 2008



Julicher Estate (pronounced 'U - li - ker') is a family-owned boutique Martinborough winery focusing on the production of prestige quality wines with distinctive fruit flavors. All Julicher wines are estate grown on their 20 hectares of vineyards on the Te Muna Terraces.



Region

'Te Muna' means secret place. The Te Muna Terraces are an extension of the Martinborough Terraces and are situated five kilometres east of the Martinborough village. The winegrowing area is sited on the old Huangarua River path sheltered by the Aorangi Ranges.

Terroir

The soils of Te Muna Terraces are free-draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate is an extension of Martinborough and similar to Burgundy, being only slightly cooler due to higher altitude, but with long cool summers and low rainfall providing the optimum long ripening conditions for grapes.

Viticulture

This Chardonnay is made from the combined crop of two different clones of different age. The fruit was harvested at the maximum flavour maturity and physiological ripeness.

Winemaking

The hand-picked grapes were whole-bunch pressed without skin contact. The juice was cold-settled and racked to barrels for fermentation. After fermentation the wine was aged on lees with regular stirring in a mixture of new and old French oak barrels and underwent partial malolactic fermentation.

Colour

Golden straw yellow

Aroma

Apples, zesty lemon, creamy fudge and honey

Palate

The palate has a savoury complexity with toast and biscuits and a fresh, zesty acidity. The wine is mouth filling and lusciously rich with a long finish.

Food match

Perfect with seafood or chicken with rich cream-based sauces or mild Asian coconut curries.

Cellaring potential

Ready to drink now but will age gracefully. Enjoy within five years of vintage date.

Technical Analysis

Variety & Clones:
Chardonnay clones Mendoza and 15

Harvest Date:
12 April, 2008

Harvest Analysis:
Brix 22.5, pH 3.33, TA 7.3g/L

Oak maturation:
30% new French oak for 8 months

Bottling Date:
24 February 2009

Wine Analysis:
Alc. 14%, pH 3.42, TA 6.9g/L,
Residual sugar 1.5g/L