

Julicher

Estate Chardonnay 2009

Julicher Estate (pronounced 'U-li-ka') 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' and the Te Muna Terraces are situated five km east of Martinborough village. The vine growing area is situated in 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 harvested from our Te Muna Road vineyard. 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. Minimal fining and sterile filtering before bottling.

COLOUR: Straw yellow

AROMA: Floral bouquet with toasty complexity and underlying citrus fruit and mineral notes.

PALATE: Intense and structured with grapefruit and lemon flavours and mouth filling texture. Rich, luscious wine with a long finish.

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

CELLARING POTENTIAL: For current drinking, but will age gracefully.

TECHNICAL SPECIFICATIONS

Variety & Clones:
Chardonnay clones Mendoza and 15

Harvest Dates:
11-12 April, 2009

Harvest Analysis:
Brix 23, pH 3.25, TA 9.7g/L

Oak Maturation:
20% new French oak for 10 months

Bottling Date:
25 March 2010

Wine Analysis:
Alc. 14.5%, pH 3.20, TA 7.8g/L
Residual sugar 2.4g/L

