

# Julicher

## Chardonnay 2016

*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 wine is made from Chardonnay grapes hand harvested from our estate vineyard in Te Muna Road and a vineyard in Princess Street, Martinborough.

### Winemaking:

The grapes were whole-bunch pressed with short skin contact. The juice was then cold-settled in a tank and racked to 25% new and the rest to old French oak barrels for fermentation. After fermentation the wine was aged on lees for 10 months and underwent partial malolactic fermentation. Unfined and sterile filtered before bottling.

**COLOUR:** Golden straw.

**AROMA:** Creamy, toasty and slightly smoky with aromas of tropical fruit and apple.

**PALATE:** Savoury and creamy texture with underlying flavours of apple and grapefruit. Rich, elegant and smooth with a long finish.

### TECHNICAL SPECIFICATIONS:

**Variety & Clones:**  
Chardonnay, clones 95, 15 and Mendoza

**Harvest Dates:**  
1 April 2016

**Harvest Analysis:**  
Brix 21.9, pH 3.26, TA 7.1 g/L

**Bottling Date:**  
2017

**Wine Analysis:**  
Alc. 13.1%, pH 3.21, TA 6.5 g/L  
Residual sugar 0.5 g/L  
Malic acid 1.16 g/L

**ALLERGENS:** Contains sulphites

