

# Julicher

## Chardonnay 2015

*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:

100% New Zealand sustainably farmed, Julicher Estate produces single vineyard wines from the celebrated soils of Martinborough's 'secret valley' of Te Muna. A naturally low-yielding vintage due to variable spring weather, our 2015 wines demonstrate an intensity of both flavour and structure due to our hands-on vineyard and winemaking philosophy.

### Winemaking:

The grapes were whole-bunch pressed with short skin contact. The juice was then cold-settled in a tank and racked 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.

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

### TECHNICAL SPECIFICATIONS:

Variety & Clones:  
100% Chardonnay, clones 15 and Mendoza

Harvest Dates:  
30 March 2015

Harvest Analysis:  
Brix 22.0, pH 3.17, TA 7.6 g/L

Bottling Date:  
11 March 2016

Wine Analysis:  
Alc. 13.13%, pH 3.10, TA 8.0 g/L  
Residual sugar 0.71 g/L

**ALLERGENS:** Contains sulphites

**ACCOLADES:**  
4 stars Raymond Chan Oct 2017  
4.5 stars, 91 points Wine Orbit Oct 2017

