



MATURITY  
2012 2025

ALCOHOL  
13%

VARIETY  
Chardonnay

*"All I can say for certain is that Mountford is teetering on the edge of super stardom."*  
- Matthew Jukes, Acclaimed Wine Critic

Colour Notes

Pale straw.

Aroma Notes

Butterscotch, white flesh peaches and apricots.

Palate Notes

Orange blossom and touches of almond, finishes with citrus fruits and chalk.

*"All I can say for certain is that Mountford is teetering on the edge of super stardom."  
- Matthew Jukes, Acclaimed Wine Critic*



MOUNTFORD ESTATE  
2010 CHARDONNAY  
WAIPARA, NEW ZEALAND



### Robert Parker's 'The Wine Advocate

#### *91 POINTS*

2010 was a great year for Mountford / Waipara producing some big, very ripe wines. This 2010 Chardonnay is a good example with tropical notes plus plenty of roasted cashew and preserved ginger aromas. It's full-bodied and a little hot in the mouth with some phenolics off-setting the great concentration, finishing long and layered.



FERMENTATION

100% fermented in 30% new French oak using CY3079.

MATURATION

Left on lees for 12 months with barrel stirring every 2 weeks.

PH LEVEL

3.37

TA (TOTAL ACIDITY)

5.2 g/L



THE MOUNTFORD HILL  
IMAGE: MOUNTFORD ESTATE



New Zealand  
Waipara  
Estate Vineyards

VITICULTURE	Biodynamic			
NO. OF HECTARES	10 ha			
SOIL TYPE	Topsoil over clay with limestone deposits			
FRUITION	BUDBURST	VERAISON	HARVEST	DAYS FROM V-H
	25/09/2009	02/02/2010	13/04/2010	70
YIELD (TONNES/HA)	7 tonnes/ha			
PLANTING DENSITY	2500 vines/ha			
AVERAGE VINE AGE	19 Years			
CLONAL MIX	Mendoza, B95, Mc Rea			
AVERAGE RAINFALL	500-700 mm			
ASPECT	East West			
ELEVATION	100 m			
INTERROW REGIME	Grass			
IRRIGATION REGIME	None			
FROST PROTECTION	Helicopter			
COMMON ANIMAL LIFE	Birds, rabbits, hare, ducks			