



DRY MED SWEET

ALCOHOL
14.5%

VARIETY
Chardonnay

Colour Notes

Bright straw.

Aroma Notes

Nectarine with an underlying vanilla/almond.

Palate Notes

Nutty, well rounded with a long finish due to a crisp acidity.

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



FERMENTATION

100% fermented in 50% new French oak using CY3079 yeast.

MATURATION

50% new french oak for 12 months.

PH LEVEL

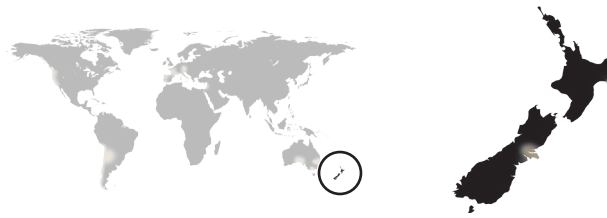
3.45

TA (TOTAL ACIDITY)

6.4 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
	15/09/2012	29/01/2013	11/04/2013	73
YIELD (TONNES/HA)	7 tonnes/ha			
PLANTING DENSITY	5200 vines/ha			
CLONAL MIX	548			
AVERAGE VINE AGE	5 Years			
AVERAGE RAINFALL	500-700 mm			
ASPECT	NW-SE			
ELEVATION	100 m			
INTERROW REGIME	Grass			
IRRIGATION REGIME	None			
FROST PROTECTION	Helicopter			
COMMON ANIMAL LIFE	Birds, rabbits, hare, ducks			