



ALCOHOL  
13%

VARIETY  
Chardonnay

Colour Notes

Pale straw.

Aroma Notes

Passionfruit, honeysuckle, peaches.

Palate Notes

Orange blossom and sherbert with a refreshing acid to finish.

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MOUNTFORD ESTATE  
2014 CHARDONNAY  
WAIPARA, NEW ZEALAND



### Sam Kim's wine Orbit

#### *5 STARS*

Complex, opulent and engaging, the complex bouquet shows baked apple, tropical fruit, toasted hazelnut and oatmeal characters with subtle savoury undertones. The palate is concentrated and powerfully expressed with rich texture and loads of ripe fruit flavours, beautifully structured by bright acidity. A lovely mature chardonnay offering fabulous drinking.



FERMENTATION

No sulphur before ferment and 100% natural yeast.

MATURATION

10% new french oak 15% stainless steel and then remained in old french oak.

PH LEVEL

3.35

TA (TOTAL ACIDITY)

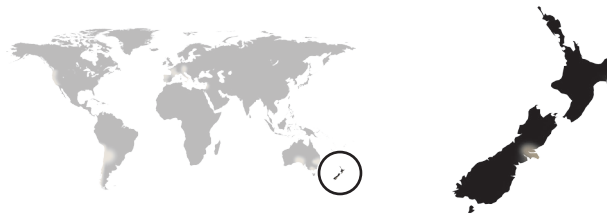
5.9 g/L

RS (RESIDUAL SUGAR)

1.0 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
	20/09/2013	25/01/2014	29/03/2014	63
YIELD (TONNES/HA)	6 tonnes/ha			
PLANTING DENSITY	2500 vines/ha			
AVERAGE VINE AGE	19 Years			
CLONAL MIX	Mendoza, Bernard 95			
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			