



## SHERWOOD ESTATE 2008 CHARDONNAY

Analysis at Harvest:     22.5 Brix  
                                   8.5 g/l Total Acid  
                                   3.30 pH

The Sherwood Estate 2008 Chardonnay was produced from fruit grown at our Glasnevin Vineyard in Waipara, North Canterbury.

The fruit was harvested in excellent condition in mid April, 2008. Selecting only lightly pressed juice, a/3 of the blend was fermented at a higher temperature with indigenous yeast. The balance was cool fermented with selected yeast strains. This un-oaked Chardonnay was then lightly fined, filtered and bottled.

The Sherwood Estate 2008 Chardonnay displays complex stone fruit and melon aromatics with a touch of complexity. The palate is full and round with a long, persistent finish.

This is a beautifully balance wine that would compliment most dining occasions.

Analysis at Bottling:     3.35 pH  
                                   6.5 g/l Total Acid  
                                   13.5% Alcohol  
                                   1.5 g/l Residual Sugar

