



“Te Kairanga”  
Where the soil is  
rich & the food  
is plentiful.

## 2014 Chardonnay

Established in 1984, our land was originally owned by the founding father of Martinborough, John Martin, in the late 1800s. The over 130 year-old cottage that still stands on our property serves as both an icon and hospitality center for our winery. Our wines come from our 250 acres of sustainably-farmed vineyards planted on ancient riverbeds. While our passion and specialty at Te Kairanga has always been Pinot Noir, we also make small amounts of Chardonnay, Sauvignon Blanc, Riesling and Pinot Gris.

### MARTINBOROUGH

Martinborough is at the southern end of New Zealand’s North Island. Roughly 90 minutes from Wellington, New Zealand’s capital, this tiny region accounts for less than 2% of the country’s total wine production. Martinborough is protected from the harsh elements by a range of mountains to the southwest and west creating a climate that is mild, breezy, dry and ideal for cool-climate grapes. Most of the premier vineyards are planted on stony terraces that provide exceptional drainage and high mineral content. More than half of Martinborough’s vineyards are planted to Pinot Noir.

### VINEYARDS

At Te Kairanga, we have 250 acres of vines planted at four vineyard sites in the Martinborough appellation. This diversity provides our winemaking team with a wide array of aromatics, flavors, textures and styles to work with. The Martinborough Terrace, considered one of the premier growing areas, is home to our Home and McLeod Vineyards. Once an ancient riverbed, it features deep gravel and alluvial soils and a mild climate. At slightly higher elevations with more extreme conditions are our Spring Rock and Rua vineyards. All of our properties are sustainably farmed.

### WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of the site. Our 2014 Chardonnay comprises handpicked fruit from the Home Vineyard, predominantly of clones 95 and Mendoza, with each block and clone vinified separately. Gently whole-bunch pressed, the resulting juice is barrel fermented and aged for 10 months in French oak, (20% in new French oak puncheons, 500ltr) to add structure, and balanced integration of oak character. The wine goes through malolactic fermentation, providing a subtle creaminess and texture whilst maintaining elegance with a wonderful acidity.

<b>CLONES</b>	Mendoza (40%), 95 (53%), 6 (7.2%)
<b>REGION</b>	Martinborough, New Zealand
<b>ALCOHOL</b>	13.5%
<b>AGING</b>	10 months in French oak, 20% new
<b>TA</b>	5.4 g/L
<b>PH</b>	3.32
<b>RS</b>	1.11 g/L

### TASTING

Our barrel fermented Chardonnay has aromas of melon and white peach. The palate is soft and textured with excellent balance.