

# CAPE CAMPBELL

MARLBOROUGH



## CHARDONNAY 2008

Cape Campbell with its distinctive lighthouse is situated at the southern entrance to Cook Strait where the Kaikoura ranges meet the ocean. These ranges protect the Marlborough Wine Region by diverting the harsh southerly weather out to sea creating a perfect grape growing environment.

**Winemakers:** Matt Thomson and Alana McGettigan

**Colour:** Pale yellow

**Aroma:**

Lifted notes of white peach and nectarine.

**Palate:**

The wine is medium bodied with refreshing flavours of white peach, nectarine and underlying nutty spicy oak. The palate is elegant and creamy with well balanced acidity leading to a warm and lingering finish

**Viticulture and Winemaking:**

Sourced from the Kernick vineyard in Rapaura. A mixture of clone 6, Mendoza and clone 15 fruit was carefully monitored during ripening to ensure they were harvested at the peak of flavour development. After pressing and cold settling the juice was split to a mixture of tank and barrel for fermentation. This method is chosen to retain the purity of flavour. After primary fermentation, secondary malolactic fermentation was initiated to give richness and well balanced acidity. Once completed the wine was carefully balanced and prepared for bottling under screwcap.

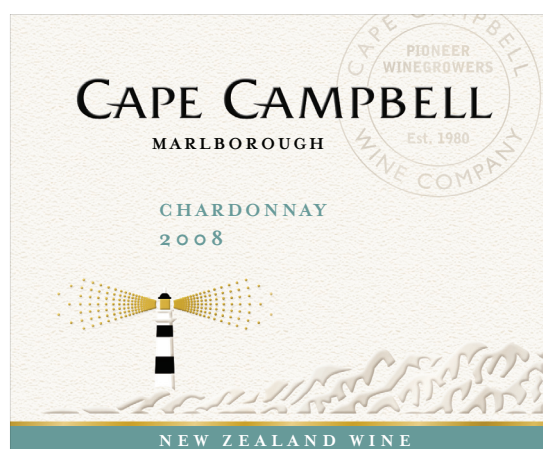
**Aging potential:**

Perfect for drinking immediately, this Chardonnay will continue to reward in the coming years.

**Food match:**

A perfect accompaniment to chicken and rich pasta dishes.

**Analysis:** pH: 3.43  
TA: 5.7  
FSO<sub>2</sub>: 43  
TSO<sub>2</sub>: 88  
RS: 3.8 g/L  
Alc: 13.25%  
Bottling Date: 23 January 2009



Family Winegrowers, Marlborough New Zealand

Produced and bottled by: Cape Campbell Wines Ltd,  
Marlborough, New Zealand.  
[www.capecampbell.co.nz](http://www.capecampbell.co.nz)