## **PREVIOUS VINTAGES**

## 2004 CHARDONNAY Gold Medal

NZ International Wine Show, NZ 05 **Silver Medals** 

Royal Easter Show, NZ 06 New World Intl Wine Comp, USA 06 San Diego Nat'nl Wine Comp, USA 06 Finger Lakes Intl Wine Comp, USA 06 West Coast Wine Comp, USA 06

90 Points – Anthony Dias Blue, USA 2005

90 Points – The Wine Enthusiast, USA 2006

#### **2003 CHARDONNAY**

92 Points – Anthony Dias Blue, USA 2004

**4.5 Stars** – Winestate Magazine AUS/NZ 2005

#### **Silver Medals**

West Coast Wine Competition, USA 05 Grand Harvest Awards, USA 05

## **2002 CHARDONNAY**

**91 Points** – Wine Spectator, USA 03 **90 Points** – Wine Enthusiast, USA 03

#### **2001 CHARDONNAY**

**89 Points** – Wine Spectator, USA 02 **88 Points** – Wine News, USA 02

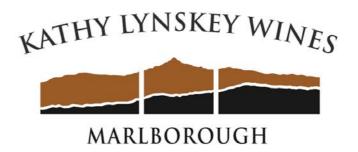
# 2000 CHARDONNAY Gold Medal

NZ Wine Society Royal Easter Show 01 91 Points – Wine Spectator, USA 01 5 Stars – Winestate Magazine, AUS/NZ 2002

### 1999 CHARDONNAY

90 Points – Wine Spectator, USA 004 Stars – Winestate Magazine, AUS/NZ 01

**4 Stars** – Michael Cooper's Buyers Guide to NZ Wines



## 2005 GODFREY RESERVE CHARDONNAY

Platinum - Critic's Challenge Wine Comp, USA, 2007 Gold - International Eastern Wine Comp, USA 2007 88 Points - Wine Spectator Magazine, USA 2007 "Well balanced, structured and integrated" - The Colorado News, USA 2007

"Sophisticated and complex!" – Frank Sutherland, USA 2007

### **TASTING NOTES**

The grapes from the low yielding Mendoza Chardonnay clone were grown on the free draining old riverbed soils that comprise our estate vineyard, for our Godfrey Reserve Chardonnay.

The grapes were hand picked in premium condition. The bunches were gently whole bunch pressed before the juice was fermented for 10 months in French oak barrels with regular lees stirring. Both wild and selected yeast strains have been used during fermentation.

This wine has aromas of candied citrus, honeydew melon, stonefruit and cashews which expand in the mouth. Mineral characters enliven the fruit flavours of pear, pineapple and hazelnuts which are gently supported by French oak. A naturally bright acidity melds the flavours into a long lingering finish.

Brix at harvest: 23.5

Residual Sugar: 2.6gm/l

Titratable Acidity: 6.3gm/l

Cases Made: 557

