

# FAIRBROTHERS Estate

CHARDONNAY

2005

## TASTING NOTES

Fairbrothers Estate Chardonnay 2005 is a stylish ripe-fruit driven Chardonnay.

The 2005 season had mild weather early in the season, finishing hot and dry at harvest. This wine is a blend of Hawke's Bay, Gisborne and Marlborough.

It has been produced in a lightly oaked style. The oak enhances rather than overpowers the wine. A portion of the wine was selected to undergo malo-lactic fermentation – this has contributed complexity and softness to the palate.

### Colour

Straw with lemon hues.

### Bouquet

Ripe stone fruit characters with a citrus grapefruit lift. This is complemented by integrated toasty oak with a biscuity edge.

### Palate

Round and smooth textured palate with fresh peach and ripe citrus flavours. A hint of crème caramel and toasty oak adds complexity.

### Food Suggestion:

Fresh seafood - mussels, salmon or white fish.

Veal or poultry dishes with creamy sauces.

## TECHNICAL NOTES

<b>Vintage:</b>	<b>2005</b>
<b>Region:</b>	<b>Hawke's Bay</b>
	<b>Gisborne</b>
	<b>Marlborough</b>
<b>Grape Ratio:</b>	<b>Chardonnay 100%</b>
<b>Alc/Vol:</b>	<b>13 %</b>
<b>Total Acid:</b>	<b>5.7 g/l</b>
<b>pH:</b>	<b>3.40</b>
<b>Residual Sugar:</b>	<b>4 g/l</b>



