

## CHARDONNAY 2005

Our softer, everyday range named to honour the 114-year-old historic racing stables which house the winery. These wines are soft and approachable, inviting conversation, conviviality and hospitality.

### TASTING NOTES

Stables 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.

#### Cellaring

This wine can be enjoyed on release but will also develop in the bottle up to 5 years from vintage date.

#### Food Suggestion:

Fresh seafood - mussels, salmon or white fish.  
Veal or poultry dishes with creamy sauces.

#### The Corban family

The Corban family has been making wine in New Zealand for more than 100 years. Today their story continues at Fairbrothers Estate Wines - the picturesque winery in the century old Racing Stables in Hawke's Bay.



#### Technical Notes

<b>Vintage:</b>	<b>2005</b>
<b>Region:</b>	<b>New Zealand</b>
<b>Winemaker:</b>	<b>Alwyn Corban Peter Gough</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>



