

CRAFT  
FARM

**2017  
CHARDONNAY**  
OMARANUI VINEYARD

*Craft Farm wines are single site expressions that showcase the essence of place.*

- Vineyard: Omaranui Vineyard  
Location: Omaranui Road, Puketapu  
Owners: Neal and Susanna Cave  
Viticulturist: Ant Mackenzie  
Established: 2008  
Varietal: Chardonnay  
Clonal selections: UCD 15, Entav 548  
Area: 6 Hectare; 2.5 m rows x 1.5 m spacing; 2 single cane cordons  
Soil: Heretaunga Plains Soil Classification: 1 and 2 - Sand and silt over gravel.  
Winemaking: All grapes were harvested on one day and whole bunch pressed to tank for brief settling. After 12 hours the still cloudy juice was transferred to barrel (4 x 300L and 2 x 225L, 50% new) for a natural fermentation. After going through 100% malo-lactic fermentation the wine was aged on its full lees, without sulphur, for nine months. Prior to bottling the components were blended together and then bottled without fining, stabilisation or filtration.  
Technical details: pH 3.28 | TA 6.23 g/L | RS 1.0 g/L | Alc 13.0 %  
Quantity: 1800 bottles  
Tasting note: Powerful aromatics of gunflint and grape-fruit along with savoury and spicy oak notes. Some toasty baked croissant notes also. The palate shows excellent weight with a bright acid structure that draws the flavours across the palate. Lovely toasty and savoury notes come through but not at the expense of the fruit expression. A full-bodied and pure expression of Chardonnay which will match most rich seafood and white meat dishes. Expect this wine to develop toasty and mineral notes under its natural cork closure.



**ANT MACKENZIE WINES**  
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