



PURE
NEW ZEALAND
PURE
NOBILO 

WINEMAKERS TASTING NOTES

2005 NOBILO REGIONAL COLLECTION EAST COAST CHARDONNAY

COLOUR

Light straw in colour with green hues. Brilliant clarity.

NOSE

An appealing combination of ripe stone fruit, toasted vanillin oak and creamy malolactic influences.

PALATE

An elegant, medium bodied chardonnay, showing excellent palate weight and balance. Flavours of peach and nectarine are complemented by the soft, creamy characters of malolactic fermentation. Oak maturation and yeast lees contact has infused a toasty, nutty complexity. The finish lingers warm and dry.

VINIFICATION

The 2005 vintage produced settled weather patterns, with cool but sunny conditions from February through to April creating a slow ripening period. These extended ripening conditions are ideal for developing and retaining critical fresh fruit flavours. As a consequence, optimum yields matured with excellent flavor concentration, and a good balance of sugars and acidity. After harvesting the fruit was crushed, destemmed and pressed. Fermentation took place predominantly in stainless steel tanks at moderate temperatures, with a portion of the juice fermented and matured in oak barriques. Most blend components underwent total malolactic fermentation, and remained on yeast lees until blending. The final blend was cold stabilised, fined and sterile filtered prior to bottling.

HARVEST
DATE
March 2005

VINEYARDS
Selected
vineyards,
Gisborne,
Hawkes Bay
North Island,
New Zealand.

VARIETIES
100% Chardonnay

HARVEST
ANALYSIS
pH- 3.3 – 3.45
T.A- 6.0 - 7.5 g/l
Brix- 21 - 23

WINE
ANALYSIS
RS – 4.0 g/l
pH- 3.62
T.A.- 5.38 g/l
Alc.- 13.5 % vol