



## PAST VINTAGE CELLARING NOTES CHARDONNAY

### 2012

Vintage 2012 has produced rich lemon curd Chardonnay fruit, which was handpicked, historically early, on the 20th-21st February with baumes 11.9-12.6. Whole bunch pressed juice was barrel fermented on solids in new (31%) and one year old Louis Latour and Seguin Moreau Chagny barriques, with 31% of the ferments being *Torulasporea Delbrueckii* and the balance AWRI 1375 yeast. Lees contact for eleven months preceded bottling in March 2013.

**Drink or Hold. Dec 2016**

### 2011

Vintage 2011 has produced very fine, bright lemon zesty Chardonnay fruit which was handpicked on the 15th March with a baumé 11.6. Whole bunch pressed juice was barrel fermented on solids in new (47%) and one year old Louis Latour and Seguin Moreau Chagny barriques, with 35% of the ferments conducted with wild yeast and the balance with AWRI 1375 yeast. Lees contact for eleven months preceded bottling in March 2012. 17 barriques of Chardonnay were produced from 2011 vintage.

Very intense and fresh with zesty lemon citrus fruit and chalky/linen complexity.

**Drink or Hold. Dec 2016**

### 2010

Vintage 2010 was cool and mild with good preceding winter rains. Chardonnay was handpicked unusually early on the 26th February with baumés 12.7-12.9. Whole bunch pressed juice was barrel fermented on solids in new (33%) and one year old Louis Latour and Seguin Moreau Chagny barriques with 25% of the ferments conducted with wild yeast and the balance with AWRI 1375 yeast. Lees contact for eleven months preceded bottling in March 2011. 26 barriques of Chardonnay were produced from the 2010 vintage. A more complex and refined Balnaves Chardonnay with fine citrus lemon curd elements, now showing lovely balance of characters, nougat, egg white and almond meal with a touch of butter.

**Drink or Hold. Dec 2016**

### 2009

The 2009 Chardonnay fruit was picked in early March with lower baumés than usual 11.9-12.2. This has produced a very fresh and delicate aroma of citrus fruit, melon and complex yeast-oak, nougat and toasty vanillin characters. The palate is fresh and lively with sherbet like citrus tang, and orange peel complexity from the wild yeast component. A more elegant version of Balnaves Chardonnay, now showing some complex aged notes of grilled nuts, chalky and vanilla notes.

**Drink or Hold. Dec 2016**

## **2008**

Mid-dark straw. Rich nose, toasty oak, linen/mineral and creamy notes riper in style and structure. Palate is soft with ripe melon fruit with a touch of honey and rich structure. Bigger in style than other vintages with interesting complex sulphide notes and creamy custard apple characters.

**Drink now. Dec 2016**

## **2007**

2007 frost year left us with just one Chardonnay block but the fruit was fresh and full of green melon citrus aromas that have combined very well with more subtle oak and yeast treatment. Very complex but fresh and more delicately balanced than warmer years. Now still looking very fresh and complex with limestone chalky mineral notes, nectarine citrus fruit with some struck match sulfides. Complex and lively, still drinking very well.

**Drink or Hold. Dec 2016**

## **2006**

Low cropping year, this Balnaves Chardonnay is complex rich and solid. Melon fruit with notes of honey and buttered toast. Very lean as a young wine, but lovely richness and generosity now. Showing its age now but still drinking.

**Drink up! Dec 2016**

## **2005**

Pale gold with a green tinge now intense nose, camomile and orange peel from wild yeast, pear notes with nougat and egg white notes. Palate rich and textured with extra mouth feel and good length.

**Still holding up. Drink, but still holding. Dec 2016**

## **2004**

The 2004 Balnaves Chardonnay is a pale gold green tinge. Very complex nose, honeysuckle citrus peel, sulphides, subtle oak mineral notes. The palate has extra texture and complexity with nice length structure and lovely balance. Best drinking of older wines from fruit picked very late in mid-April 2004.

**Drink now. Dec 2016**

## **2003**

The 2003 Balnaves Chardonnay is pale gold in colour with a green tinge. The nose is lifted with complex toasty vanilla, butter, melon and camomile aromas. The palate is full and soft displaying apple fruit and creamy yeasty notes finishing with citrus/ honey flavours. Very good intensity from very a low yielding year.

**Drink now. Dec 2016**

## **2002**

The 2002 Balnaves Chardonnay is mid gold in colour with a green tinge. It has a lifted nose of white flowers and green melon with a hint of lanolin and barley butter. The palate is lean and complex with nutty flavours, nougat, and honeyed fruit. It has a tangy finish and good length still holding on well.

**Drink now. Dec 2016**

## **2001**

The 2001 Balnaves Chardonnay is mid gold in colour with a green tinge. The nose is a combination of nutty nougat aromas integrated with camomile & butterscotch. The palate is soft and strong with good fruit and some more developed meal/lanolin characters, malo notes

and still a balanced acid finish. Holding on, but won't improve. First vintage under screwcap.  
**Drink up now - good mature Chardonnay. Dec 2016**

### **2000**

The 2000 Balnaves Chardonnay is gold in colour with a toffee coloured tint. On the nose grilled nuts, yeasty aromas, but looking tired. The palate is soft & full, with advanced toffee/ caramel flavours. Drinkable but past its best. Noticeable the huge difference of this wine under cork versus 2001 under screwcap.

**Drinkable but past its best. Dec 2016**

### **1999**

The 2 bottles tried all showed some degree of oxidation. **Past. Dec 2016**

### **1998 - 1992**

These wines in our cellaring conditions at the winery are now all **past being enjoyable drinks**, they may well still be OK if stored in underground cellars however, this is testimony that wine is in-fact a living thing and will not live forever (like the rest of us) and needs to be enjoyed in its prime.