



WHITE LABEL HAWKES BAY CHARDONNAY

2007



Morton Estate's best known chardonnay which has consistently received accolades both in New Zealand and overseas.

Fermented and lees-aged in French oak barriques, the 2007 vintage is light straw in colour exhibiting stone fruit and citrus with a creamy biscuit note.

The palate is well rounded with persistent flavours giving great structure and length. The stone and citrus fruits intermingle with background oak and biscuit, buttery characters to give intensity and fullness to the mouth feel.

Exquisite when matched with fish, pork or poultry.

Grape Varieties:	Chardonnay	
Region:	Hawkes Bay	
Wine Analysis:	Date of Harvest	22/03/07 – 11/04/07
	Brix	23 – 24°
	Fermentation	French barriques
	Maturation	French barriques and stainless steel
	Malolactic	35%
	Bottling Date	01/09/08
	Alcohol Volume	14.5%
	Residual Sugar	6.6 g/L
	Acidity	6.4 g/L
	pH	3.32

For Orders within New Zealand, Call Freephone 0800 MORTON (667 866)

www.mortonestatewines.co.nz