



Launched in 2004, Locharburn is a Central Otago venture realising the dream of owners Chris and Jenny Hill. The family vineyard is planted on terraces near the top of Lake Dunstan in Cromwell Basin. It bears the name of the stream their vines and home overlook. All Locharburn wines are crafted from grapes grown on this fully sustainable, single vineyard. These characterful wines express the unique microclimate of the Locharburn vineyard, along with the passion and hands-on care that go into their making.

LOCHARBURN CENTRAL OTAGO CHARDONNAY 2011

Beautiful Central Otago stone fruit aromas of fresh apricots and peaches with an accent of fresh lemon zest on the nose. The palate has defining acidity with creamy texture and great length. Flavours of fresh ripe lemons, peaches and hazelnuts make a rich yet refreshing wine.

VITICULTURE

At Locharburn, we believe careful canopy management is essential for producing high quality fruit. This includes early season shoot thinning, leaf plucking around the fruit zone and careful management of irrigation. Fruit thinning after flowering enables us to achieve desired yields and optimum fruit quality. Harvest is by hand and usually runs from early April to early May.

WINEMAKING

The Chardonnay grapes were hand harvested on the 20th April and were whole bunch pressed on a long gentle cycle and settled overnight. The juice was fermented in two French oak puncheons (one new, one neutral) which adds to the texture and length of the wine. The wine spent over 12 months in oak and underwent a partial malolactic fermentation.

TECHNICAL INFORMATION

Clone	Entarv548
Vine Age:	10 years
Soil:	Sandy loam, light, free draining
Rainfall:	220-300 mm per year
Elevation:	260 metres above sea level
Harvested:	May 2011
Brix at Harvest:	24° Brix
Residual Sugar:	2.0
Titrateable Acidity:	6 grams per litre
Alcohol:	14%
Bottled:	May 2012
Package:	12 x 750 ml

