



FORREST

CHARDONNAY  
2013

### WINEMAKER'S VINTAGE REPORT

Vintage 2013 reminded me very much of vintage 2011 – a mild temperate summer with regular small amounts of rain which resulted in healthy vines with active green leaves and to a slightly (5-7 days) earlier harvest. However, unlike 2011, crop levels were moderate, coming in exactly as estimated at 6-10 tonne/ha, depending on varietal. This was due to the relatively low per vine bunch numbers, which counter-balanced the higher berry number per bunch and individual berry size due to ideal growth conditions. So, overall a very good quality vintage, viticulturally straight forward, with ideal conditions, weather wise over the 3 week harvest period.

### CHARDONNAY PROFILE

Fruit intensity and flavour complexity are determined in the vineyard; here we exploit known flavour differences between Chardonnay clones 1, 15, 95 and Mendoza, restrained crop levels (6.4-8.2 tonne/ha) and our local knowledge of Marlborough's differing terroir to maximum effect. The grapes were machine harvested over a 7 day period, with 50% of the press free-run juice being put into new and older oak barriques for high solids primary and secondary malolactic fermentation prior to 10 month yeast autolysis maturation. The remaining 50% of the juice was cool fermented in tanks and aged with yeast lees stirring.

### TASTING NOTES

Bright straw-yellow in colour, the bouquet is seamless with aromas of delicious lemon pudding and stone-fruit, framed with biscuity, mealy nuances. The palate has medium weight with a beautiful creamy mouth feel, balanced with vibrant acidity, exuding flavours of buttery pastry and an almond, pear tarte tatin, enveloped with subtle French oak. The wine has great length with the minerality lingering on the finish.



#### Harvest Dates

**31st March -  
6th April**

#### Brix at Harvest

**23.6 average**

#### Analysis at Bottling

pH **3.39**  
T.A. **5.25g/l**  
RS **0.7g/l**  
Alcohol **12.5%**

#### Viticultural Practice

##### Planting density:

**2.8 x 1.5m rows**

**2.5 x 1.5m rows**

##### Trellis systems:

**2 Cane VSP**

##### Canopy management:

**Shoot thinned x 1**

**Leaf plucked x 2**

**Leaf trimmed x 3**

##### Yield:

**6.5 - 8.5 tonne/ha**

QUINTESSENTIAL MARLBOROUGH



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