



CHARDONNAY

PRODUCTION

30

TOTAL PRODUCTION
(000 TONNES)

6%

PROPORTION OF NZ
WINE PRODUCTION

2%

PROPORTION OF NZ
WINE EXPORTED

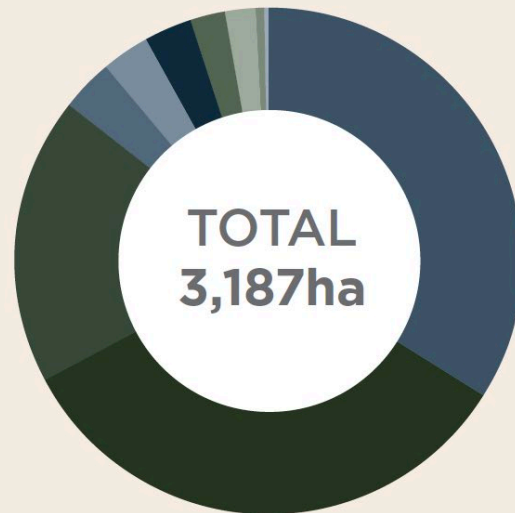


PLANTINGS BY REGION

PRODUCING HECTARES

- MARLBOROUGH 1,083ha
- HAWKE'S BAY 1,060ha
- GISBORNE 582ha
- NELSON 109ha
- NORTH CANTERBURY 99ha
- CENTRAL OTAGO 92ha
- AUCKLAND 71ha
- WAIRARAPA 62ha
- NORTHLAND 19ha
- WAITAKI VALLEY,
NORTH OTAGO 6ha

NOT SHOWN
WAIKATO/BAY OF PLENTY 1ha



WINE & FOOD MATCHING

DISH

- Seafood
- Poultry
- Cheese

SAUCE

- Citrus & vinaigrette
- Cream
- Garlic

FLAVOUR

- Savoury
- Sweet

Young or unoaked Chardonnay is fabulous with seafood.

Mature New Zealand Chardonnays are richer and more complex with stronger toast and nut flavours; they complement full flavoured savoury dishes such as chicken, veal and fish with creamy, garlic or lemon flavoured sauces.

CHARDONNAY

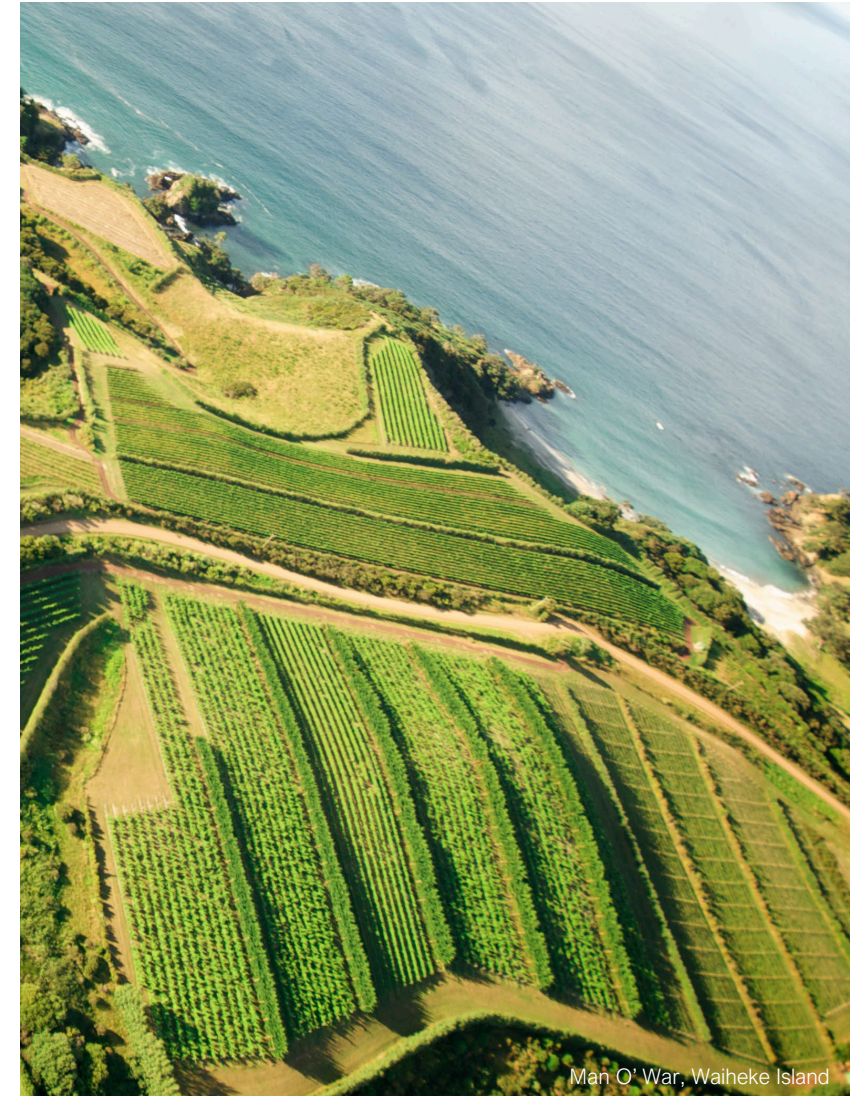
BALANCED, FRUIT LADEN, CONCENTRATED

Elegant and fruit-driven, New Zealand Chardonnay is mouth filling with concentrated citrus and tropical fruit. Crisp acidity balances the flavours, which are often rounded with oak.

Cooler climates give lighter-bodied fruity wines with green apple, citrus and white flowers expressed with minimal oak influence.

In warmer areas the richer, more tropical fruit profile (peach, melon and fig) can happily absorb full oak treatment (both fermentation and ageing), lees work and malolactic. These influences can add spice, toast, biscuit, coconut, vanilla, flint and gun smoke characters.

A wide range of styles is produced from simple fresh wines for early consumption to powerful complex wines which benefit from cellaring.



Man O' War, Waiheke Island

MARLBOROUGH – 1,083ha

Zesty Chardonnay with good acidity and strong nectarine, grapefruit and other citrus fruit flavours, which work well with or without oak.

HAWKE'S BAY – 1,060ha

Very concentrated medium to full bodied wines with peach, melon and citrus/grapefruit flavours. Most wines drink well in the short to medium term, but the best improve greatly with further ageing.

GISBORNE – 582ha

Freshly scented, rounded Chardonnays with ripe citrus and tropical fruit flavours, generally made for early consumption.

NELSON – 109ha

Richly fruited wines tending towards tropical and stone fruit.



Matawhero, Gisborne

NORTH CANTERBURY – 99ha

Finely structured, citrus bright wines, with good depth of flavour.

CENTRAL OTAGO – 92ha

Fresh, focused with a mineral purity, fine citrus, white peach and delicate floral characters.

AUCKLAND – 71ha

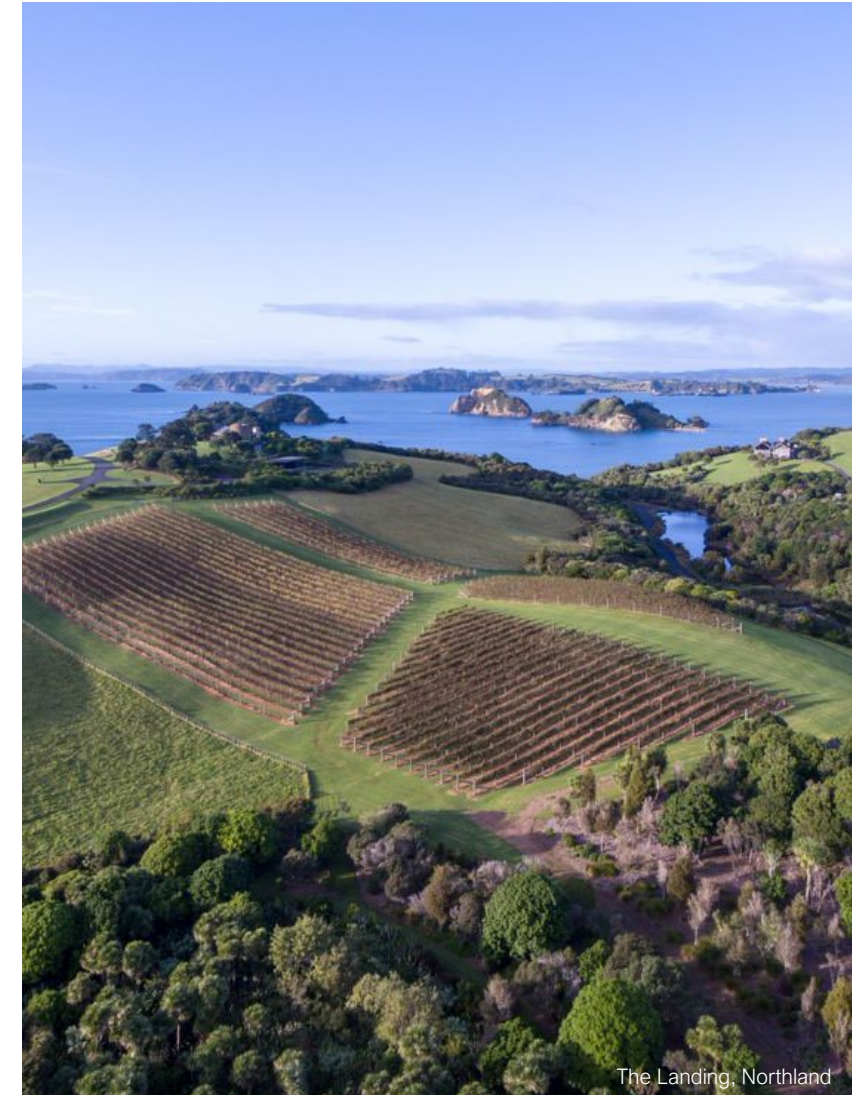
The generally warmer, more even climate gives bold, ripely fruited wines with good weight and balance.

WAIRARAPA – 62ha

Concentrated, elegant and generally laden with ripe stonefruit, citrus and complex bran biscuit and spice notes.

NORTHLAND – 19ha

The warm climate gives fuller bodied wines with aromas of melon, fig and stonefruit.



The Landing, Northland