

PREVIOUS VINTAGES

2005 CHARDONNAY

Platinum - Critic's Challenge Wine
Comp, USA, 07

Gold - International Eastern Wine
Comp, USA 07

88 Points - Wine Spectator Magazine,
USA 07

87 Points - World Wine Championships,
USA 07

2004 CHARDONNAY

Gold Medal

NZ International Wine Show, NZ 05

Silver Medals

Royal Easter Show, NZ 06

New World Intl Wine Comp, USA 06

San Diego Nat'l Wine Comp, USA 06

Finger Lakes Intl Wine Comp, USA 06

West Coast Wine Comp, USA 06

90 Points - Anthony Dias Blue,
USA 2005

2003 CHARDONNAY

92 Points - Anthony Dias Blue,
USA 2004

4.5 Stars - Winestate Magazine
AUS/NZ 2005

2002 CHARDONNAY

91 Points - Wine Spectator, USA 03

90 Points - Wine Enthusiast, USA 03

4 Stars - Winestate, AUS/NZ 04

2001 CHARDONNAY

89 Points - Wine Spectator, USA 02

88 Points - Wine News, USA 02

4.5 Stars - Restaurant Wine Guide,
USA 02

2000 CHARDONNAY

91 Points - Wine Spectator, USA 01

Gold Medal

NZ Wine Society Royal Easter Show 01

5 Stars - Winestate Magazine,
AUS/NZ 02

1999 CHARDONNAY

90 Points - Wine Spectator, USA 00

4 Stars - Winestate Magazine,
AUS/NZ 01

4 Stars - Michael Cooper's Buyers
Guide to NZ Wines

KATHY LYNSKEY WINES



MARLBOROUGH

2006 FLORAVIN RESERVE CHARDONNAY

TASTING NOTES

The grapes used in this Chardonnay are the Mendoza clone. Their bunches comprise a lot of "hen and chicken" sized berries which give the wine complex flavours. In March 2006 we handpicked these grapes in optimum condition and ripeness.

The bunches were gently pressed before the juice was fermented for 11 months in 100% French oak barrels, with regular lees stirring. Some wild yeasts have been used during fermentation and the wine underwent a secondary malolactic fermentation.

The Floravin Chardonnay is straw in colour and intensely fruity with toasted hazelnut, jasmine and melon aromas. A structured, elegant yet powerful palate displays flavours of peaches, pineapple, hazelnut and toasty oak. Mineral notes, a creamy texture and a long, lingering finish make this an outstanding Chardonnay with excellent cellaring potential.

Brix at harvest:	24.7
Residual Sugar:	2.9gm/l
Titrateable Acidity:	5.8gm/l
Cases Made:	294

