



HOME OF
Frog Rock, Home Creek &
Weka Ranch Vineyard



2007 Frog Rock Chardonnay

Harvest Date	April 5-10, 2007
Brix at Harvest	23-25 degrees
PH	3.43
TA	6.67 g/L
Alcohol	13.4%
Vineyard	Frog Rock
Release Date	July 2008
Winemaker	Scott Berry

Wine Notes: The grapes were hand picked then gently destemmed and pressed to tank. A small quantity of cloudy juice was transferred immediately to barrel for wild ferment with the remainder allowed to settle for 48 hours. Once clear, the juice was placed in French oak barrels and puncheons, and fermented with selected yeasts. The barrels were stirred periodically and spontaneous malolactic fermentation was allowed in 70% of the barrels. In late February the wine was reblended and bottled.

The resulting wine is bright with pronounced aromas of ripe apple and nectarine. Lots of lush fruit on the palate balanced by refreshing acidity, with hints of toast and vanilla. With good structure and developing complexity, the wine should cellar well and is ready to drink now.

The Northfield Wines collection includes estate grown Chardonnay, Pinot Noir, Sauvignon Blanc/Semillon and Riesling.

We are proud that in October 2008 we received our Sustainable Winegrowing New Zealand (SWNZ) Accredited Vineyard accreditation. This involved a year-long review process by an independent auditor and certifies that we adhere to a strict code of farming and wine making practices. Our commitment to sustainability is a cornerstone of our company philosophy and we look forward to continuing to use environmental best practices in all aspects of our business.

Northfield Wines * 707.254.7749 (USA) * 121 Kings Road, Waipara, New Zealand