



TW Wines

The concept of TW was born on a fishing trip to Waikarimoana in 1997, where two of the group, Geordie Witters and Paul Tietjen, travelled to Lake Waikarimoana together. They talked along the way about grapes, wine, and a few other things, and realised they both had ideas of producing top quality wines. Both vineyards had accumulated several awards for wines produced from their respective vineyards so they decided to start research into prospective winemakers, and wineries that could blend the flavours from the two vineyards into a quality wine.

NOTES:

TW Art Series Innocent Chardonnay 2010

Tasting Note

Aromas of golden peach, wild flowers and pineapple lead to a palate showing the same flavours – peach, pineapple and hints of cream. The finish is fresh and crisp with lingering flavours of stonefruit.

Winemaking Techniques

Harvested in the cool of the morning, the Chardonnay for this wine was quickly transported to the press and the juice gently extracted while still cool. This juice was cooled further in tank, slightly settled and then fermented using an aromatic yeast. 50 percent of the blend underwent partial malolactic fermentation to add texture and creaminess to the finished wine. Once blended the wine was carefully perfected with fresh skim milk before stabilisation and bottling.

Technical Details

Variety	Chardonnay
Region	Gisborne, Golden Slope
Brix at Harvest	22.8
Alcohol	13.5%
Residual Sugar	2g/L
Total Acidity	6.07/L
pH	3.52

Winemaker

Anita Ewart-Croy

Recommended Accompanying Foods

Perfect for light chicken and seafood dishes, with cheeses and summer meals.

Cellaring

This wine shows good acidity and structure and should age for at least 3 – 5 years.

Main Markets

New Zealand

Recommended Retail Price

\$NZ 20.00

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