



LINDAUER



TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (October - April)

GROWING DEGREE DAYS:	1338°C	2408°F
RAINFALL:	364mm	14.3 inches
MEAN MAX TEMPERATURE:	20.8°C	69.4°F
MEAN MIN TEMPERATURE:	10.4°C	50.7°F
VINE AGE:	2-20 years	
PRUNING REGIME:	Mixed	
HARVEST DATE:	29 March - 20 April	

GROWING CONDITIONS FOR LINDAUER

The long cool maritime influenced growing season of the Gisborne and Hawke's Bay districts, where Lindauer fruit is sourced, is capable of maturing grapes well past the point at which they are suitable for sparkling wines. The timing of harvest is therefore very important and closely monitored. The early season harvest of sparkling grapes ensures that they experience a season which very closely mimics that of more classically defined cool climate regions. The advantage of this early harvest is surety of ripeness and balance, but with natural acidities the envy of many wine growing regions of the world. The harvest is timed so the fruit flavours and aromas are still in the yellow citrus to green apple fruit spectrum for Chardonnay and fresh red strawberry spectrum for Pinot Noir.

SOIL TYPE

Generally sites with strong silt and clay soils are preferred, as they provide the natural vigour and water holding capacity required to quickly ripen crops early in the season, before they lose acidity or ripen into the more golden fruit flavours. The larger canopies produced on these soils aid fruit shading and provide a strong engine to ripen the healthy crop loadings.

CLONAL / ROOTSTOCK SELECTION

The preferred Chardonnay clone is Clone 6, this clone crops consistently and is less susceptible to miss-setting. It has even sized large berries on relatively loose bunches. The large berries increase the juice to skin ratio and so provide a fine juice/cuvée low in phenolics. The preferred Pinot Noir clone is 10/5. It has similar attributes to the Chardonnay with good setting, producing large even berries on moderate sized relatively loose bunches. Both these clones of Chardonnay and Pinot Noir produce very good quality table wines if taken to full maturity and planted in a lower vigour site. Rootstocks are generally chosen to match the site, the predominant rootstock being SO4, due to its vigorous nature.

MATURITY ANALYSIS AT HARVEST (average)

BRIX:	Chardonnay 18.0° Brix Pinot Noir 18.5° Brix
TITRATABLE ACIDITY: (as Tartaric Acid)	Chardonnay 10.0 g/L Pinot Noir 11.0 g/L
pH:	3.1 for both

WINE ANALYSIS

ALCOHOL:	12% v/v
RESIDUAL SUGAR:	12 g/L
TITRATABLE ACIDITY:	7.3 g/L
pH:	3.2

WINEMAKING DETAILS

The grapes are harvested at an optimum balance between fruit flavour, acidity and sweetness. The juice is separated quickly and gently from the skins and allowed to naturally oxidize to remove some Pinot Noir colour and phenolic bitterness. The juice is then inoculated with a range of yeast, specially selected to enhance and complement the sparkling wine characters of yeast autolysis. The juice is fermented quickly under strictly controlled conditions and followed by total malolactic fermentation, all the time staying in contact with the yeast lees. This increases the texture of the wine. After cellaring for at least three months, the cuvée base wines are gently fined, carefully blended and a portion of reserve wine (premium base wine components held over from previous years to ensure consistency and complexity) added. The typical composition of the cuvée is normally 60% Chardonnay and 40% Pinot noir but this may change slightly from year to year. Finally the base cuvée is chilled and filtered.

The blended base cuvée has sugar and yeast added and is then bottled. The bottles are laid on their sides in bins, inside temperature controlled cellars to undergo a secondary fermentation in the bottle. The fermentation lasts six to eight weeks, during which time the sugar is converted to alcohol and CO₂. The CO₂ pressurises the bottle and gives the Lindauer its bubbles.

The cuvée stays on lees an average of 12 months and when the cuvée is considered to have aged on lees sufficiently, the yeast is removed and the wine sweetened.

AROMA & PALATE

Lindauer is full on the palate with a pleasant, steady mousse and elegant aroma. The yeasty and toasty bouquet show excellent maturity from prolonged bottle maturation on lees. The palate is crisp, complex and well balanced, with a full flavour and lasting taste.

CELLARING AND FOOD MATCHING

Drinking beautifully upon release Lindauer Brut NV is designed to be enjoyed young. Lindauer Brut is a dry style, versatile bottle-fermented sparkling wine that can be served as an aperitif or with any style of food.

THE LINDAUER RANGE

A bottle-fermented sparkling wine of consistent quality that is unparalleled in the New Zealand market place. Lindauer's success lies in the careful creation of the cuvée and the extended maturation process to achieve its classical style.