

PREVIOUS VINTAGES

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'nl Wine Comp, USA 06

Finger Lakes Intl Wine Comp, USA 06

West Coast Wine Comp, USA 06

90 Points – Anthony Dias Blue,
USA 2005

90 Points – The Wine Enthusiast,
USA 2006

2003 CHARDONNAY

92 Points – Anthony Dias Blue,
USA 2004

4.5 Stars – Winestate Magazine
AUS/NZ 2005

Silver Medals

West Coast Wine Competition, USA 05

Grand Harvest Awards, USA 05

2002 CHARDONNAY

91 Points – Wine Spectator, USA 03

90 Points – Wine Enthusiast, USA 03

2001 CHARDONNAY

89 Points – Wine Spectator, USA 02

88 Points – Wine News, USA 02

2000 CHARDONNAY

Gold Medal

NZ Wine Society Royal Easter Show 01

91 Points – Wine Spectator, USA 01

5 Stars – Winestate Magazine,
AUS/NZ 2002

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

2005 GODFREY RESERVE CHARDONNAY

Platinum - Critic's Challenge Wine Comp, USA, 2007

Gold - International Eastern Wine Comp, USA 2007

88 Points - Wine Spectator Magazine, USA 2007

"Well balanced, structured and integrated" - The Colorado
News, USA 2007

"Sophisticated and complex!" – Frank Sutherland, USA
2007

TASTING NOTES

The grapes from the low yielding Mendoza Chardonnay clone were grown on the free draining old riverbed soils that comprise our estate vineyard, for our Godfrey Reserve Chardonnay.

The grapes were hand picked in premium condition. The bunches were gently whole bunch pressed before the juice was fermented for 10 months in French oak barrels with regular lees stirring. Both wild and selected yeast strains have been used during fermentation.

This wine has aromas of candied citrus, honeydew melon, stonefruit and cashews which expand in the mouth. Mineral characters enliven the fruit flavours of pear, pineapple and hazelnuts which are gently supported by French oak. A naturally bright acidity melds the flavours into a long lingering finish.

Brix at harvest: 23.5

Residual Sugar: 2.6gm/l

Titrateable Acidity: 6.3gm/l

Cases Made: 557

