

PREVIOUS VINTAGES AWARDS & REVIEWS

2002 CHARDONNAY

91 Points – Wine Spectator, USA 03
90 Points – Wine Enthusiast, USA 03
4 Stars – Winestate AUS/NZ 04

Silver Medal

Liquorland Top 100, NZ 03

2001 CHARDONNAY

89 Points – Wine Spectator , USA 02
88 Points – Wine News , USA 02
4.5 Stars – Restaurant Wine Guide
USA 02

Silver Medals

Romeo Bragato Wine Awards (NZ)
Cool Climate Wine Show (AUS)

2000 CHARDONNAY

91 Points – Wine Spectator , USA 01

Gold Medal

NZ Wine Society Royal Easter Show 01

5 Stars – Winestate Magazine
AUS/NZ 2002

1999 CHARDONNAY

90 Points – Wine Spectator , USA 00
4 Stars – Winestate Magazine
AUS/NZ 2000
4 Stars – Michael Cooper's Buyers
Guide to NZ Wines 2000

KATHY LYNSKEY WINES



MARLBOROUGH

2003 GODFREY RESERVE CHARDONNAY

REVIEWS & AWARDS

92 Points – Anthony Dias Blue (USA)

“Breezy acidity, lovely fruit and a long, balanced finish”

4.5 Stars – Winestate Magazine, Australia/NZ 2005

“Big serious Chardonnay, mouthfilling with some oak still showing with lees, wholemeal and alcohol melding and coming forward. Very good wine, ideally left until 2006 to unfold fully into 2008.”

The Wine Spectator (01/05)

“Light and lively, with delicate citrus and peach flavours, folding in some pineapple on the finish.”

Silver Medals

West Coast Wine Competition (USA 2005)
Grand Harvest Awards (USA 2005)

TASTING NOTES

Light straw gold in colour, the wine from this low yielding Mendoza Chardonnay clone was grown on the free draining old riverbed soils that comprise our estate vineyard.

The grapes were hand harvested in premium condition. They were gently whole bunch pressed before the free run 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 Chardonnay is beautifully perfumed with aromas of biscuit, toasted oak and hazelnut. The palate is weighty with a creamy texture. Flavours of peaches, white nectarine, citrus and melon are supported by clean mineral notes and a lingering finish. As this wine ages the mineral and citrus notes integrate elegantly.

Brix at harvest: 23.7
Titratable Acidity: 6.7 g/L
Residual Sugar: 1.6 g/L
Cases Made: 652