

PREVIOUS VINTAGES

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
4 Stars – Winestate, AUS/NZ 04

Silver Medal

Liquorland Top 100, NZ 2003

2001 CHARDONNAY

89 Points – Wine Spectator, USA 02
88 Points – Wine News, USA 02
4.5 Stars – Restaurant Wine Guide,
USA 2002

Silver Medals

Romeo Bragato Wine Awards, NZ 02
Cool Climate Wine Show, AUS 02

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 01
4 Stars – Michael Cooper's Buyers
Guide to NZ Wines

KATHY LYNSKEY WINES



MARLBOROUGH

2004 GODFREY RESERVE CHARDONNAY

REVIEWS & AWARDS

Gold Medal, NZ International Wine Show (NZ 09/05)

*“Nervous, racy notes keep this palate interesting in this
fresh and juicy Kiwi Chard nice citrus tones.”*

90 Points – Anthony Dias Blue (USA Sept 05)

Silver Medal, Royal Easter Show (NZ 2006)

Silver Medal, New World Int’nl Wine Comp. (USA 06)

Bronze Medal, Bragato Wine Awards (NZ 2005)

Bronze Medal, Air New Zealand Wine Awards (NZ 2005)

TASTING NOTES

Light straw gold in colour, the wine from the 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. 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 chardonnay shows an elegant balance of ripe stonefruit, hazelnut and mineral flavours supported softly by well integrated oak.

Brix at harvest: 24

Residual Sugar: 2.3g/L

Titrateable Acidity: 7.9 g/L

Cases Made: 696

