



### Small Theory Omihi Clay Chardonnay 2014

25 year old, certified organic vines in Omihi, North Canterbury.

Alcohol: 13.4% vol.

pH 3.32

TA 6.54 g/L

No SO<sub>2</sub> added until 10 months after harvest.

Hand-picked and then hand sorted again in the winery.

Whole bunch pressed.

Indigenous fermentation in French Oak Barrels.

Three barrels; one new, two seasoned.

Full malolactic fermentation.

No fining. Estate bottled.

996 bottles produced.

### 2014 Vintage in North Canterbury.

A mild spring, a warm summer and an early autumn produced a perfect season for the early pick varieties with volumes well up on previous years.

Rain and cooler weather in the late autumn increased the level of botrytis in the late pick varieties.