Alc pH TA 13.1% 3.16 6.5 g/l

SEASON SUMMARY

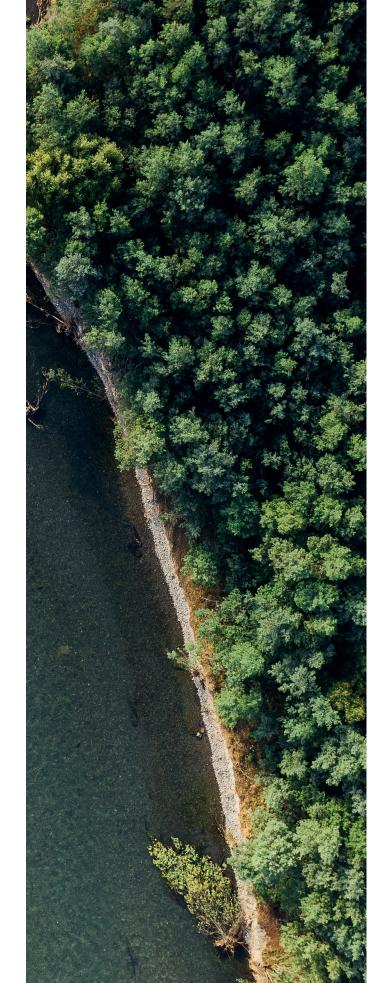
The 2015 growing season was the driest on record. It had a cool, dry start, with numerous frost events providing challenges right up until flowering. A cool mid-November to mid-December period disrupted flowering and led to a 15% reduction in crop compared to the previous season.

The weather took a turn for the better from mid-December with above-average temperatures in January. Low yields, early ripening and the season's dry conditions meant an increased focus on efficient viticultural practices to protect the vines from severe stress. This included careful management of leaf removal to prevent over-exposing the ripening fruit to the hot sun.

We hand-picked the Chardonnay from March 13th until March 31st. There was an immediate clarity of Chardonnay flavour from the moment that the fruit was received in the winery. Lower yields, coupled with lighter must weight and bright acidity, were underpinned by a powerful concentration of flavour. Credit is due to the vineyard team, whose careful attention yielded a stunning vintage.

KEY VINEYARDS

Our Chardonnay comes from a combination of vineyards, chosen for their complementary soil types. The warm gravelly soils of



the Wairau Valley and the cooler clay soils of the Southern Valleys are used in unison to provide a great balance of ripeness and elegance.

WINEMAKING & BLENDING

After gentle pressing, the juice was settled and racked. The vinification utilised naturally occurring yeast populations to undergo wild fermentation. A portion of the wine was fermented with full solids in order to build additional texture and complexity in the wine. After fermentation, the wine rested in French oak barriques, of which 18% were new, for 12 months before blending.

NOSE: On the nose, exotic notes of orange blossom and preserved lemon are underpinned by smoky lees.

PALATE: The 2015 Chardonnay is savoury and complex, with deftly woven aromatics giving way to power on the palate.. When it hits the tongue, the wine unfurls citrus rind and zesty grapefruit. The finish is rich with roasted hazelnut and linseed, gifted by the time spent in oak

barriques.



Chardonnay