

Alc 13.3% **pH** 3.15 **TA** 7,0 g/l

SEASON SUMMARY

The 2016 growing season was one of the driest that the Marlborough region has experienced since the wine industry was established. A cool start to the growing season meant numerous frost events, which provided continuing challenges right up until flowering.

The months of January to April were all warmer than average, providing excellent ripening conditions similar to the excellent 2015, 2014 and 2010 seasons.

We hand-picked the Chardonnay from March 19th until April 13th. Fruit was picked over a range of 20.8 to 22.6 Brix, at a point of excellent flavour concentration and acid balance.

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.

In 2016, the Chardonnay was drawn from seven vineyard blocks. These have an array of clones including B95, 15, 2/23, 548 and Mendoza.

WINEMAKING & BLENDING

After gentle pressing, the juice was settled and racked, before



being transferred to French oak barriques of which 15% were new. Fermentation was carried out using wild yeast in order to build additional texture and complexity in the wine. After fermentation, the wine rested in barrel for 11 months before blending.



NOSE: The 2016 Chardonnay is bright and refined. Its fresh, beguiling nose carries notes of candied lemon, citrus flowers and subtle hints of spice.



PALATE: The palate is rounded in the mouth, with gentle citrus and stone fruit characters enfolded in layers of crème patissière and hazelnut. The depth and complexity of the palate draws to a silky, elegant finish.



Chardonnay

2016