

Alc	pH	TA
13.2%	3.1	7.12 g/l

SEASON SUMMARY

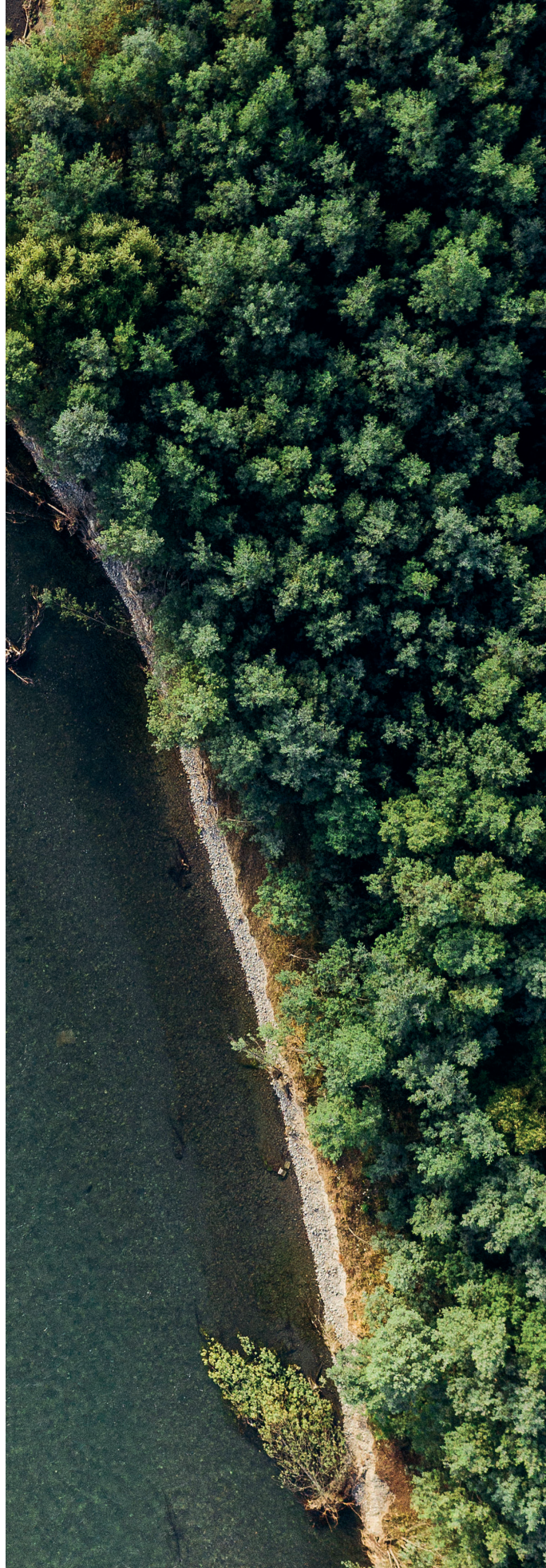
The 2017 growing season began with ideal spring conditions. Warm temperatures encouraged good canopy growth, helped by frosts being few and far between. Settled weather over flowering meant the potential of high crop rates, so we used fruit thinning widely to reduce the yield and achieve the best vine balance. Fastidious canopy management through the mild and sunny growing season helped the fruit develop and ripen at an ideal rate.

The excellent weather came to an end with significant rain right on harvest time. Fortunately, the single-minded quality focus of the viticulture and winemaking teams, with hour by hour assessment, meant we could make optimal picking decisions. Our low-yielding, early-ripening vineyards with their open canopies stood us in good stead in what was a tricky vintage across Marlborough and New Zealand.

We hand-picked the Chardonnay from March 31st until April 20th, 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 2017, the Chardonnay was drawn from ten 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. After fermentation, the wine rested in barrel for 11 months before blending. 27% of the wine went through malolactic fermentation.



NOSE: Our 2017 Chardonnay is immediately appealing and expressive. Layers of ripe orchard fruits greet the nose, with peach, subtle spice and gentle notes of roasted hazelnut coming forward.



PALATE: The palate shows plenty of vibrant freshness, balancing the core of rounded nectarine and greengage. It's intense and concentrated, with a long, juicy finish of stone fruit and citrus flora.



Chardonnay

2017