

Alc 13.4% **pH** 3.05 **TA** 6.53 g/l

SEASON SUMMARY

The 2019 growing season began with an early budburst after a mild winter and warm early spring. Late spring brought cool, unsettled weather during flowering, which meant lower-than-average yields. The weather continued through December, but Christmas brought the gift of warm, dry conditions until harvest.

Vineyard crews undertook careful canopy work to ensure the grapes could bask in the sun, with the resulting fruit proving concentrated and complex.

We hand-picked the Chardonnay from March 9th until March 30th, at a point of excellent flavour concentration and acid balance.

KEY VINEYARDS

Our Chardonnay comes from a combination of vineyards across the Omaka, Brancott, Rapaura and Renwick sub-regions. Their complementary soil types - the gravelly soils of the Wairau Valley and the cooler clay soils of the Southern Valleys - provide a great balance of ripeness and elegance.

The key vineyards include Barracks, Motukawa, Estate, Mustang, and Brook Street, with clones used across the B95, 15, 2/23, 548 and Mendoza blocks.



WINEMAKING & BLENDING

After gentle pressing, the juice was settled and racked before being transferred to French oak barriques, of which 20% were new. Half of the batches were put to barrel with full solids (without racking). Following fermentation, the wine rested in barrel for 11 months before blending. 21% of the wine went through malolactic fermentation.



NOSE: The 2019 Chardonnay is fresh, fragrant and mouth-watering. The nose is redolent of orchard fruit, white peach, apricot, blossom and warm hay.



PALATE: The palate is concentrated, with notes of apple and pear balanced by gentle vanilla spice, hazelnut and a subtle saline note. A dart of citrus acidity delivers freshness and leads to a long and appealing finish.



Chardonnay

2019