



CRU

HERETAUNGA CHARDONNAY 2020

Blend

100% Chardonnay

Season Summary

A trouble-free Spring with no significant frosts and good flowering led to a very dry early summer. This set up the later season and vintage period beautifully as the season became warm with little rain. February and March were particularly dry without the often-present humidity allowing the luxury of perfect harvest timing. Growing degree days just above long-term averages.

Viticulture

Clones 95, Mendoza and 548 from the Omahu vineyard in the Gimblett Gravels, plus clones 15, 95 and 548 from the Howell vineyard in the Bridge Pa sub-region. Both vineyards are run to Sustainable Winegrowing New Zealand standards with a nil residue spray program.

Harvest Dates: 28th February and 3rd March 2020 (Omahu), 9th and 13th March 2020 (Howell Vineyard).

Winemaking

100% hand-harvested fruit was whole-bunch pressed and barrel fermented in a blend of new and aged French oak barriques and puncheons. 25% new oak. 100% indigenous malolactic fermentation with a small amount of lees stirring during 11 months maturation in barrel.

Tasting Note

Bright pale straw colour with lemon tinges. Lovely fresh aromas of white fleshed peach, freshly roasted cashews and a hint of toasted brioche. The palate is immediately open with ripe stonefruit and confit lemon flavours surrounded by a lovely creamy texture, a hint of fine oak, finishing long with a savoury, flinty twist. Great cellaring potential. Drink now through 2028.

Chemical Analysis

Alcohol: 13.5%

TA: 5.9 g/L

pH: 3.38

Suitable for Vegetarian/Vegan: No



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