



CRU

HOWELL VINEYARD 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

63/37 split of Clone 15/95 Chardonnay from 20+-year-old, dry farmed vines. Soil is silty loam over gravel with some limestone influence. The vineyard is run to Sustainable Winegrowing New Zealand standards with a nil residue spray program.

Harvest dates: 9th and 13th March, 2020

Winemaking

100% hand-harvested fruit was whole-bunch pressed and barrel fermented in a blend of new and aged French oak barriques. 67% new oak. 100% indigenous malolactic fermentation with a small amount of lees stirring during the 11 months of maturation. No fining and minimal filtration.

Tasting Note

Pale lemon colour. Complex yet quite discrete aromas of ripe nectarine, straw, fresh brioche and cashew nuts prevail. The palate is similarly discrete to start then grows to show the delicious nectarine, ripe citrus, toast and savoury nuttiness of this vineyard, complimented by a lovely creamy texture and seam of fresh lemon zest to finish. Great cellaring potential. Drink now through 2028.

Chemical Analysis

Alcohol: 13.5%

TA: 5.6g/l

pH: 3.31

Other additives: None

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 238 x 6pks



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