



2018 MARLBOROUGH CHARDONNAY

Variety/Blend

100% Chardonnay

Season Summary

The long warm summer meant that the grapes were able to achieve optimal maturity levels at harvest. Extended warm spells through summer were intermittently interrupted by rain showers which provided much needed water for the vines.

Tasting Note

Bright appearance with a golden lemon hue.

Complex, layered aromatics with yellow fruits, flinty complexity and toasted hazelnuts. The palate is softly textured and bursting with intense flavours of ripe yellow fruits, supported by great acidity and structure creating a lingering finish.

Viticulture

Mendoza Chardonnay from the Sutherland Till vineyard on Dog Point Road planted in 1983 on clay bound gravels.

Harvested 29/03/2018

Winemaking

Hand-picked, whole bunch pressed and fermented with natural vineyard yeasts and aged in French barrels, 20% new for 12 months before settling in stainless steel on light less for a further 4 months. Bottled unfiltered and unfiltered.

265 cases of 6 x 750ml produced

Chemical Analysis

Alcohol: 14% pH: 3.3

TA: 6.2 g/L SO₂: 30/70

Other additives: None

Suitable for Vegetarian/Vegan: Yes

