

# Caythorpe

FAMILY ESTATE



## 2020 Chardonnay

MARLBOROUGH NEW ZEALAND

**ORIGIN:** Marlborough, New Zealand

**SUB-REGION:** Central Wairau

**VITICULTURE:** Estate grown exclusively on “Caythorpe” upon medium silt loam, alluvial gravel soils. The 2020 growing season was characterised by a remarkably long, dry summer and settled autumn period with cool nights, ideal for flavour concentration.

Two cane, clone 95 vertical shoot positioned vines were carefully managed with early season shoot thinning, post-fruit set bunch thinning, and a medium level of leaf exposure to deliver fruit with concentrated flavours, yielding 4.5kg/vine.

**WINEMAKING:** A single small batch was carefully isolated in the vineyard based on fruit maturity and concentration.

Harvested March 25<sup>th</sup> in the cool morning to preserve flavours, gently pressed and fermented in new (15%) and seasoned French oak with a portion of indigenous yeast to accentuate single vineyard expression.

The wine has undergone full secondary malolactic fermentation; total of 11 months in barrel. Winemaker – Jeremy McKenzie

**TASTING NOTE:** Elegant and stylish notes of fig, citrus peel, stonefruit, oatmeal, almonds and subtle vanilla.

The palate is well weighted delivering ripe fruit flavours with bright acidity. An immediately appealing and enjoyable wine that will also reward cellaring through to 2027.

**ALCOHOL:** 13.5%

**RELEASED:** October 2022

**ACCOLADES:** 93 Points, Sam Kim Wine Orbit

