

# PIONEER BLOCK 10

## TWIN HILLS CHARDONNAY

An elegant French barrique fermented Chardonnay with flavours of fresh nectarine, roasted hazelnut and spice.

### BLOCK: 10

### REGION:

Fruit was predominantly sourced from the valley between twin peaks in Marlborough's Southern Valleys sub-region.

### TERROIR:

**Soils:** Clay based alluvial.

**Topography:** Flat and level vineyard site in the valley below low-lying foothills.

**Climate:** Warm days and cool nights creating diurnal temperature changes.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

This is a warmer site than in some other areas of Marlborough with good diurnal temperature changes which contributes to greater retention of fruit flavours.

### VITICULTURE:

Grown on clay-based soils, the vines are Mendoza and Burgundian Clone 95. The vines were monitored carefully during ripening and fruit was harvested at maximum flavour maturity and physiological ripeness.

### WINEMAKING:

The fruit was partially handpicked and whole bunch pressed to ensure the vineyard characters and fruit flavours were preserved. The juice was barrel fermented in 100 per cent French oak (31 per cent new oak barrels) using selected yeast strains. The wine underwent malolactic fermentation, followed by 10 months aging on yeast lees with regular stirring. Only the best barrels were selected for the Twin Hills Pioneer Block wine.

### COLOUR:

Pale straw.

### AROMA:

Lifted spice aromas, white nectarine, crème brûlée and roasted hazelnuts.

### PALATE:

The palate is fresh and clean with flavours of fresh stone fruit, roasted hazelnut and a subtle spice note. Ten months maturation on lees in French oak barrels has assisted with creating a rich creaminess and fine tannin structure.

### AGEING:

This wine will continue to evolve and develop complexity over the next five years and beyond.

### WINE ANALYSIS:

Alcohol 13% v/v, Residual sugar 3.3g/L  
Acidity 6.0g/litre, pH 3.3

### FOOD MATCH:

Seared chicken breast with pine nut salad.



**SENIOR WINEMAKER**  
Stewart Maclellan

**SENIOR WINEMAKER**  
Hamish Clark

## CONTACT

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