

TECHNICAL INFORMATION

Variety

100% Chardonnay

Vineyards

St Leonard's Vineyard, Wairau Valley, Marlborough

Wine analysis

Alc - 13.5%

pH – 3.48

T.A - 5.8 g/L

R.S - 1 g/L

VINEYARDS

Mature Mendoza Chardonnay vines cane pruned on VSP trellising. The soils of the St Leonard's Vineyard are well-drained stony, silt loams well suited to quality Chardonnay production.

WINEMAKING.

The fruit for this wine was hand-picked, and whole bunch pressed directly to barrel.

These barrels underwent a mix of wild and inoculated fermentation on high solids. Fifty percent of the barrels were new.

The wines were left on gross lees for 11 months during which time ¾ underwent Malo-lactic fermentation. Some of the barrels were sulphured early to inhibit MLF, to retain freshness and acid.

TASTING NOTE

This wine gives initial impressions of bold smoky, spicy oak over generous peach and marmalade themed fruit. The palate is rich and textural, reminiscent of apple crumble, with a sprinkling of cashews and almonds. The wine then delivers a crisp, citrus and mineral finish.

VINTAGE SUMMARY

This wine, like all of our 2020 vintage wines, is a tribute to the dedication and hard work of our vineyard team who worked through the Covid-19 lockdown in order to get the ripe grapes safely to the winery.

The growing season was cooler than recent seasons, although still above long-term averages. The season was incredibly dry, with only 43 mm of rainfall between 21st Dec to 21st April. A classic Marlborough vintage with ripe fruit and bright fresh acids. The wines display great aromatics and fruit purity, with lovely cool climate tension.

AWARDS & ACCOLADES

- 93 Points & 5 Stars, Sam Kim, Wine Orbit
- 90 Points, Cameron Douglas, Master Sommelier
- 90 Points, NZ Wine Rater
- 17.5 + / 20 Points, Candice Chow, Raymond Chan Wine Reviews

RESOURCES

For high resolution bottle shots visit www.tepawines.com

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