



Single Vineyard

TAYLORS PASS, MARLBOROUGH
Chardonnay 2020



Winemaker's Comment

This is a mineral-driven style of Chardonnay, showcasing complex aromas of brioche, gun-smoke and ripe lemon rind that are distinctive from the stony Taylors Pass Vineyard. This elegant Chardonnay expresses flavours of grapefruit, fig, quince and roasted almonds with a restrained and focused acidity on the finish.

Vintage

A near-perfect growing season led up to 2020 harvest with fruit in pristine condition. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hang-time of the fruit on the vines to achieve physiological ripeness.

Vineyard & Winemaking

VINEYARD: Taylors Pass, Awatere valley, Marlborough

CLONE: 100% Clone 95

The Taylors Pass Vineyard is located on the northern bank of the Awatere River in Marlborough, the predominantly dry climate is influenced by cool coastal breezes and winds from Mt Tapuae-o-Uenuku. Soils range from silt over gravels, to stony gravels, with large greywacke river stones that reflect heat to assist with even fruit ripening.

Winemaking Data

VARIETIES: 100% Chardonnay

ALCOHOL: 14.0%

PH: 3.25

TOTAL ACIDITY: 5.8g/L

RESIDUAL SUGAR: 2.3g/L

FRUIT HANDLING: 100% hand picked & whole bunch pressed

FERMENTATION: 53% wild fermentation - 96% malo-lactic fermentation

FERMENTATION VESSEL: 100% barrel fermentation (barriques & puncheons)

BARREL TYPE: 18% new + 82% seasoned French Oak

MATURATION: 14 months in contact with yeast lees, 4 months settling in tank

FINING: This wine is suitable for a plant based diet.

BOTTLED: 29 October 2021