

THE KING'S BASTARD CHARDONNAY 2021

ORIGIN

Fruit sourced from selected blocks across our vineyards, Marlborough.

VARIETY

100% Chardonnay.

VINTAGE

The 2021 growing season had an ideal start – early bud burst after a record warm, dry winter (the second warmest since 1932), and an unusually uneventful frost period. Wet weather in the critical months of November and December challenged flowering and fruit set but the southerly position of the Waihopai Valley, with its typically later flowering, protected most of our vineyards from the worst impacts.

Harvest started early due to optimal grape ripening from dry summer months and record sunshine hours. Fruit was harvested in pristine condition with a calm, steady flow undeterred by significant rain mid-harvest.

Despite smaller yield we captured fruit flavours at their best aided by the absence of vineyard disease, an overall moderately warm, dry season, and proactive harvest plans. The team are very excited by the quality of harvest 2021.

WINEMAKING

Hand harvesting took place throughout March after which individual parcels were whole bunch pressed. A portion of the free run juice was drained straight to new French oak puncheons while the majority underwent a settling period in stainless steel tanks

before being racked to puncheons. Each parcel was inoculated with yeasts designed for mouthfeel and to promote stonefruit characters. After fermentation, the wine was left in oak for 10 months with regular lees stirring to generate opulence and palate weight. To soften acidity, the wine also underwent partial malolactic fermentation. Parcels were blended and filtered in late summer before bottling in March.

ANALYSIS

Alcohol	14.0%
pH	3.32
T.A	5.8g/L
Residual sugar	1.0g/L
Vegan Certified	

TASTING NOTE

Charming aromas of candied citrus, ripe peach and honeysuckle are supported by subtle oak notes. The luscious palate demonstrates stonefruit and grapefruit pith complemented by a hint of praline from the extended time in oak and lees stirring. Partial malolactic fermentation has helped to soften the palate while the residual acidity extends the wine to a salivating dry finish.

FOOD MATCH

The King's Bastard Chardonnay 2021 pairs well with most white meats, pork and seafood. Try it with crispy pork belly with celeriac puree and seared winter greens.

CELLARING POTENTIAL

3 – 5 years.

