

# THE PIONEER

2018 MARLBOROUGH CHARDONNAY

*John Harbison*

## ORIGIN

Predominantly sourced from Clone 95 vines from the Waihopai Valley with the balance being made up from very low-yielding old Mendoza vines from the Wairau Valley.

## VARIETY

100% Chardonnay

## VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of summer brought one of the warmest Decembers on record, while the key ripening months of January to March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines – typical of the Waihopai Valley, Marlborough.

## WINEMAKING

Hand-harvested and whole bunch pressed, the resulting juices were warm fermented on full solids

in carefully selected French oak barrels. The young wines were left to mature on full yeast lees for a period of 10 months, with occasional stirring. As the weather warmed in early spring, malolactic fermentation was encouraged in approximately two-thirds of the barrels.

## ANALYSIS

Alcohol	13.55%
pH	3.53
Titrateable Acidity	6.23g/L
Residual Sugar	0.72g/L

## TASTING NOTE

A refined yet complex nose of ripe white peach and toasted almonds is framed by a richly scented spice from warm fermentation in large French barrels. The weighty palate is balanced with juicy acidity driven by ripe citrus freshness and texturally bound together by fine oak tannin. This Chardonnay reveals great density and length with a dry, savoury finish.

## FOOD MATCHING

This deliciously complex wine will be a great partner to poultry, seafood, and pork dishes, but why not try the 2018 Pioneer Chardonnay with homemade gnocchi, fleshed out with pancetta, spinach, and parmesan cream.

## CELLARING POTENTIAL

Crafted to be enjoyed within 6–8 years of vintage date.

  
CRAFT SERIES  
MARLBOROUGH

