

CHARDONNAY HOME BLOCK

Martinborough
VINEYARD

2022

The Home Block is where it all began back in 1980, and our quest to perfect Martinborough's venerable style continues here today with some of the oldest Pinot Noir vines in New Zealand. Winemaker Paul Mason's pursuit of perfection starts in the vineyard and can be found in every structured, balanced, nuanced glass of Martinborough Vineyard.

THE SEASON

This roller-coaster of a vintage started with an above average warm and dry spring, giving us good canopy growth and optimism heading into the flowering period. Mid-December was wet but by this stage most of the flowering was complete. The second half of the growing season provided plenty of challenges in the vineyard with one of the wettest February on record. Vintage started early March, which has been a trend over the last 5 years, finishing early April making it one compressed and demanding vintage. Overall, the wines look fruit forward and approachable with not as much structure as the past

VINEYARD BLOCKS

Our Chardonnay vines are some of our oldest plantings on the Martinborough Terrace. The region has a cool, maritime climate, low annual rainfall, windy springs and a long warm ripening period through autumn. All this results in a naturally low-vigour site which regulates crops ensuring consistently ripe, high quality grapes are harvested.

VINIFICATION

The fruit was carefully sorted in the vineyard during hand harvesting and then whole-bunch pressed. The juice was left to settle for two hours before being racked to French oak barrels for fermentation. Only indigenous yeasts were used in the fermentation process. The oak was carefully chosen for elegance to complement the fine structure of the wine. Aged in barrels on lees for twelve months, this wine underwent 100% malolactic fermentation and light winter-time lees stirring before bottling.

TASTING NOTE

Home Block Chardonnay is a rich, full-bodied wine framed by ripe stone fruit, biscuit, and almond note with buttery hints in the background. Beautifully balanced yet complex with toasty buttery background notes, a rounded acidity and a long lingering finish.



TECHNICAL DATA:

VARIETAL: 100% Chardonnay
AGING: 12 months in French oak
pH: 3.36
TA: 5.6 g/L
RS: 1.0 g/L
Alc: 13%
CELLARING: 5-8 years