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TE KAIRANGA

JOHN MARTIN CHARDONNAY 2021

Established in 1984, Te Kairanga is an important part of the Martinborough wine story. Our home vineyards are planted on land that was originally owned by the founding father of Martinborough, John Martin. While our land is steeped in history, our winemaking is very much focused on the future.

OUR VINEYARDS

Grapes for this wine are selected from our East Plain vineyards on the Martinborough Terrace, one of New Zealand's most coveted winegrowing sub-regions. Once a riverbed, it features deep ancient alluvial gravel soils. Our vineyards are sustainably farmed.

OUR WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of each vineyard. Crafted from the best parcels, the fruit for John Martin Chardonnay is hand-harvested. It is sorted in the winery, gently whole-bunch pressed and fermented with wild yeast. The wine was aged for 10 months in French oak with regular lees stirring to enhance texture and flavour. Partial malolactic fermentation helps provide a subtle creaminess complexity. The wine is racked from barrel and blended very gently with minimal intervention through to bottling.

VINTAGE 2021

A smaller harvest with intense, ripe fruit, full of flavour. A mild winter meant budburst was the earliest ever in Martinborough. A wet start to summer resulted in tiny berries, especially in our Pinot Noirs. Harvest began in early March, the earliest harvest undertaken at Te Kairanga. We continued until our final pick in early April with fine and settled conditions.

TASTING NOTE

A fragrant and refined nose of stone fruit, nuts and stony mineral characters. The palate is balanced revealing layers of ripe stone fruit, hazelnuts and cashew. A harmonious chardonnay with subtle depth of flavour and a long, succulent finish.

CLONES	Mendoza
REGION	Martinborough, New Zealand
ALCOHOL	13.5%
AGING	10 months in French oak (17% new)
TA	6.10 g/L
PH	3.24
RS	0.75 g/L

