

## 2016 Luna Eclipse Chardonnay



### Vintage and Vine

Even growing season; not too hot, not too cold, decent rain at the right time, a bit of a 'goldilocks' vintage! Fine and relatively settled spring led to a good fruit set. Strong shoot growth in early summer set a good canopy. Rain arrived in the second week of harvest, leading to some fierce picking. Sun returned for remainder of harvest leading to a long warm Autumn.

Crafted from mature vines planted at the Eclipse vineyard Puruatanga Road Martinborough. Hand harvested on April 7<sup>th</sup> 2016

### Winery

Gentle whole bunch pressing to tank for a 24 hour cold settle. Juice is racked with high solids to a mixture of barriques and puncheons (40% new) for fermentation. Goal is to produce a powerful long lived wine with minimal winemaker artefact. The 2016 Chardonnay went through around 50% MLF. No lees stirring. No Racking. Eleven months in barrel before being blended and settled in tank for one month. Bottled late March 2017.

**pH – 3.35**

**T/A – 6.8 g/L**

**R/S – >1.0 g/L**

### The Wine

Appearance – Clear, Bright, pale gold

Bouquet – Strongly mineral with crushed rock and sea-spray complexity combined with pleasing white floral aromas. Cool climate fruit profile; green melon, stone fruit and grapefruit citrus working in concert with integrated quality oak aromatics.

Palate – Strongly mineral, palate is powerful with stunning purity; flavours of grapefruit and stone fruit sit aboard an ethereal texture, driven by fine bright acidity. Excellent support from quality oak integration.

A Chardonnay built around acidity and texture with a strong focus on purity rather than wine making effect. Wine offers compelling drinking now and will evolve and reward over 5+ years in the cellar.