

mt maude chardonnay 2018

W A N A K A

The Mt Maude Chardonnay has a rich and complex array of aromas, from luscious stone fruit and green melon with gunflint, brioche and nuttiness from barrel fermentation with natural yeasts. The palate is seamless, elegantly concentrated with texture and drive. Made only from selected vines in the Mt Maude 'old vine' Chardonnay, the pedigree of this vineyard shines through in this stylish Chardonnay.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

An exceptionally warm, dry spring led onto one of our hottest summers on record. Near perfect conditions during flowering meant good fruit set, with larger tightly packed bunches. The continuous summer heat, coupled with uncharacteristic warmer nights meant acid levels dropped and fruit matured rapidly – bringing the whole season forward. Our harvest was the earliest on record, beginning on the 9th of March, some three weeks ahead of the season prior.

VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Foot stomped, pressed and fermented dirty (juice that hasn't been clarified) in seasoned French oak puncheons. Complete malolactic fermentation followed with a further 9 months maturation in barrel with minimal movement or fining.



CLONES	HARVEST DATE	BOTTLING DATE	QTY BOTTLED	ALCOHOL	pH	ACIDITY
Mendoza, 6	29th March 2018	30th January 2019	1952 Bottles	13.7% VOL	3.55	5.7 g/L