

chardonnay 2016

C E N T R A L O T A G O

Subtle fragrances of white and yellow stone fruits with flint and nuttiness from barrel fermentation with natural yeasts. The palate is seamless, elegantly concentrated with texture and drive.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

Vintage 2016 will be remembered for the first year we flew a helicopter at our Mt Maude vineyard, protecting the new spring growth from the often disastrous frosts (the first year in 22 years). It worked. The cooler start to the season meant bunches were smaller than in recent years, yields were lower. Our typically beautiful Central Otago summer and autumn weather, with record high temperatures in February ensured the quality of fruit on the vine. In contrast to the compressed season prior, 2016 gave us time, time on the vines to ripen slowly, develop flavours and harvest when we deemed the grapes perfect – definitely one of our best and most enjoyable seasons to date.

VINIFICATION

Hand harvested from the West block of the Mt Maude vineyard and our trial vineyards in Lowburn and Bannockburn. All grapes were chilled overnight, whole bunch pressed and barrel fermented dirty (juice that hasn't been clarified) in seasoned oak puncheons and barriques by indigenous yeasts. A full 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	8th April 2016	11th November 2016	750 dozen	13.5% VOL	3.38	5.7 g/L