



LEEFIELD
— STATION —

ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Chardonnay.

VINTAGE

Vintage 2017 delivered a smaller than predicted crop for Marlborough's wine industry, ensuring the vibrant, fruit-driven wines the region is so well known for, were achieved.

Summer started early with warm weather leading to good flavour development, indicating the potential for great wine. Our vineyard staff and winemakers spent plenty of time in those early days of the season, working out how to get the best balance from our vines – and ultimately into our wines.

Nature threw in some challenges along the way, with a major November earthquake, a cool and windy summer and stints of rain in Autumn. Rigorous vineyard management and careful harvest decisions have ensured our Marisco wines have an exciting spectrum of flavours from our harvested grapes. A growing year of challenges – resulting in wines to remember!

WINEMAKING

A mix of both hand and machine-harvested fruit; the hand-harvested fruit was whole-bunch pressed directly to barrel, while the machine-harvested Chardonnay was completely de-stemmed and the juice settled prior to

fermentation. All batches were fermented cool in 500L French oak puncheons, 40% of which were new.

Following fermentation the wine was aged in barrel, on full lees, for a further 9 months, with periodic stirring to build weight, complexity and mouth feel. 80% of the batches underwent malo-lactic fermentation.

ANALYSIS

Alcohol	13.5%
pH	3.42
Titrateable Acidity	5.4g/L
Residual Sugar	Dry < 1.0g/L

TASTING NOTE

An authentic expression of all the key elements of climate, site and winemaker influence seamlessly balanced in a single glass; bold French oak with a rich creamy, nuttiness all wrapped around a vibrant core of ripe, yet distinctly cool-climate Chardonnay fruit.

FOOD MATCHING

A simple chicken salad with a fresh mix of rocket and cress with brie, walnuts and grilled peach pieces.

CELLARING POTENTIAL

To be enjoyed within 3 – 5 years of vintage date.

CHARDONNAY 2017

