

▲ 2017 Chardonnay



ORIGIN

Wairau 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

Ripe chardonnay fruit was completely de-stemmed before being gently pressed and the juice settled prior to fermentation. Fermentation was carried out in a mixture of 500 L French oak puncheons and temperature controlled, stainless steel tanks. Following fermentation the wine was

aged on full yeast lees for a further 9 months, with periodic yeast lees stirring to build weight, complexity and mouthfeel. During this time around 50 % of the batches underwent malolactic fermentation.

ANALYSIS

Alcohol	14.0%
pH	3.4
Titrateable Acidity	5.3g/L
Residual Sugar	<1g/L

TASTING NOTE

Vibrant fruit is at the core of this wine: yellow citrus and white peach are expertly married with subtle toastiness and malo-derived creaminess. A rich and full flavoured Marlborough Chardonnay that combines classic varietal flavours with warm, roasted nut and smoky French oak. Texture and bright acidity concentrate the mid-palate and ensure a refreshing, lengthy finish.

FOOD MATCHING

Chermoula chicken, pumpkin and cherry tomato bake with coriander and mint yoghurt.

CELLARING POTENTIAL

Up to 5 years.