

THE KING'S BASTARD CHARDONNAY 2019

ORIGIN

Fruit sourced from our Leefield, Waihopai, Fairleigh and Slopes vineyards, Marlborough.

VARIETY

100% Chardonnay.

VINTAGE

The growing season of vintage 2019 in Marlborough resulted in a smaller than expected yield across the entire region but also delivered intensely flavoured fruit of exceptional quality.

Well established soil moisture levels set us up perfectly for an uncharacteristically warm winter. Spring produced near perfect conditions for bud burst and canopy establishment while a lack of any significant spring frosts resulted in very high yield predictions. Above average rainfall combined with below average wind and sunshine hours in December meant flowering and fruit set was slightly below earlier predictions. However, almost drought-like conditions from Christmas onwards meant a dry, hot ripening season allowing the fruit to reach intense levels of flavour and ripeness. It also meant that despite some heavy, late season rain the fruit was in immaculate condition come harvest time and in pristine condition on receipt at the winery.

The highs and lows of the 2019 vintage have thrown some challenges our way but a well-prepared vineyard and winery team significantly reduced the potential impact of these events. The end results are some incredibly concentrated, ripe and balanced wines of extraordinary quality.

WINEMAKING

Hand-harvesting took place in early March after which individual parcels were whole-bunch pressed to minimize phenolic uptake. The free run juice was then settled in stainless tanks before being racked to French oak puncheons (33% new oak). Each parcel was inoculated with selected yeasts designed to enhance mouthfeel and promote stonefruit aromas. After fermentation, the wine was left in oak for 10 months with regular lees stirring to generate opulence and palate weight. Parcels were blended out of barrel in late January before filtration and bottling in March.

ANALYSIS

Alcohol	13.5%
pH	3.37
T.A	5.8g/L
Residual sugar	0.9g/L

TASTING NOTE

The cool climate nature of this wine is stated by aromas of white peach, nectarine and a subtle oak presence. The palate develops summer fruit flavours, reinforced by a slight creaminess. Secondary characters of gun-flint and brioche create interest on the palate while the typical Marlborough acidity lengthens the palate.

FOOD MATCH

Try with crispy-skinned salmon fillet served with a tarragon hollandaise and buttery new potatoes.

CELLARING POTENTIAL

3 – 6 years.

