

▲ 2020 Chardonnay



ORIGIN

Marlborough

VINTAGE

The growing season and harvest of 2020 was a thoroughly “good news” story despite the challenges thrown at us by COVID-19.

Bud burst came early this season, but cool dry weather meant leaf development and canopy growth was drawn out. By November temperatures warmed up and rainfall levels returned to near normal. By December the above average warmth contributed to early and speedy flowering in early season varieties such as Chardonnay and Pinot Noir.

Between Christmas and March, the season bounced back strongly with a very consistent period of hot, dry weather; the driest Marlborough has seen in 88 years. Harvest began with fruit for our sparkling wine programme and moved swiftly through our Waihopai River Vineyard and finally onto cooler areas of Leefield Station. We believe the quality of the wine to come from our Waihopai and Southern Valleys vineyards will make 2020 memorable – delivering aromatic wines full of bright and exuberant freshness – a vintage to be remembered for more than just a pandemic.

WINEMAKING

Ripe Chardonnay fruit was completely destemmed 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 mouthfeel. During this time a portion of the batches underwent malolactic fermentation adding further texture and complexity.

ANALYSIS

Alcohol	13.5%
pH	3.25
Titrateable Acidity	5.1g/L
Residual Sugar	2.2g/L

TASTING NOTE

Fragrant citrus and white peach aromas are layered with ground almond, brioche and a hint of butterscotch. Rich creaminess from near full malolactic conversion is swathed in a warm French oak spice, lending length and presence to the palate, with fine acid tension on the finish.

FOOD MATCHING

A food-friendly style that will compliment a broad array of cuisines, from light seafood and salad dishes to white meat and creamy pasta. Try The Ned Chardonnay together with creamy Tuscan chicken.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2-3 years of vintage date.