



LEEFIELD
— STATION —

ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Chardonnay

VINTAGE

The growing season of vintage 2019 in Marlborough has 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

A mix of both hand and machine-harvested fruit; the hand-harvested fruit was wholebunch 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, 30% 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 malolactic fermentation.

ANALYSIS

Alcohol	13.7%
pH	3.38
Titrateable Acidity	5.32g/L
Residual Sugar	0.66g/L

TASTING NOTE

Beautifully ripe aromatics with hints of peach and nectarine are layered with a generous French oak influence and a touch of citrus. The palate is full-bodied with a creamy texture which is supported by a vibrant, lively acidity that reflects the cool climate vineyards of Marlborough's Waihopai Valley.

FOOD MATCHING

You cannot go past the 2019 Chardonnay matched with a delicious roast chicken with all the trimmings.

CELLARING POTENTIAL

Crafted to be enjoyed within 3–5 years of vintage date.

CHARDONNAY 2019

