

## THE KING'S LEGACY CHARDONNAY 2018

### ORIGIN

Selected vineyard sites across Marlborough, including our Leefield, Fairleigh and Slopes vineyards.

### VARIETY

100% Chardonnay

### VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of summer brought one of the warmest Decembers on record, while the key ripening months of January to March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines.

### WINEMAKING

Harvesting occurred over a 3 day period with a combination of hand and machine picking. The hand-harvested portions were gently whole bunch pressed while the machine-harvested fruit was destemmed before pressing. The clear juice was racked to French oak puncheons, a combination of 35% new and 65% old, for fermentation and ageing.

Yeast strains that promote opulence and fruit expression were used while weekly lees stirring helped to build mouthfeel and partial malolactic fermentation helped to soften the acids. Assemblage occurred in March before final filtration and bottling.

### ANALYSIS

Alcohol	13.5%
pH	3.59
T.A	6.0g/L
Residual sugar	0.8g/L

### TASTING NOTE

The cool climate nature of this wine is stated by aromas of nectarine, lemon pith and underlying oak. The palate starts strong with stone fruit flavours backed up by a subtle creaminess. Secondary characters of flint and toast help to create interest on the palate while a typical Marlborough acidity draws out the palate with a salivating finish.

### FOOD MATCH

This Chardonnay pairs well with most white meats, pork and seafood. Try it with pork belly braised in an Asian broth served with steamed pak choy and a hoisin glaze.

### CELLARING POTENTIAL

3–5 years

