



The King's Bastard Chardonnay 2011

Variety

100% Chardonnay

Viticulture

The fruit for this wine was sourced from two outstanding Chardonnay vineyards.

The first site is located in the centre of the Wairau Valley, and has mature vines on free draining alluvial soils. The second site has younger Mendoza vines planted on north facing clay slopes in the world renowned Brancott Valley.

Vintage

The 2011 vintage was a strong La Nina summer. For Marlborough this weather pattern brings warm temperatures with a bit more moisture than average. Spring was warm and sunny, flowering was excellent. Mid-summer had some scattered rain events which promoted vine health and healthy canopies. The warmer temperatures allowed for an early harvest of excellent fruit with great balance.

Winemaking

Hand and machine harvested. The different sites were picked on different days. Some parcels were whole bunch pressed directly to barrel, while others were de-stemmed and settled prior to fermentation. The different batches were all fermented in 500 L French oak puncheons predominately with wild yeast. The wine was aged in oak on light lees, with gentle lees stirring, for a further 10 months to build weight and structure.

Analysis

Alcohol	13.5%
PH	3.2
Titrateable Acidity	6.4g/l
Residual Sugar	2.2g/l

Colour

Pale straw with a green hue.

The Aroma

A perfumed bouquet of citrus, ripe fig and melon. A hint of cashew with some subtle spicy oak adds further interest.

The Palate

Grapefruit and citrus zest are balanced by some riper flavours of nectarine, melon and fig. The mid palate is rich and creamy, with nuts and spice adding complexity. Lovely fresh acidity on the finish keeps the wine focused and pure.

Cellaring Potential

3-5 years.

