



LEEFIELD
— STATION —

ORIGIN

Waihopai Valley, Marlborough

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 – typical of the Waihopai Valley, Marlborough.

WINEMAKING

A mix of both hand and machine-harvested fruit; the hand-harvested fruit was whole bunch pressed directly to barrel, while the machine-harvested Chardonnay was completely

destemmed and the juice settled prior to fermentation. All batches were fermented cool in 500L French oak puncheons, 40% 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	13.5%
pH	3.41
Titrateable Acidity	5.77g/L
Residual Sugar	1.16g/L

TASTING NOTE

Elevated aromas of ripe stone fruits marry well with a lavish French oak spice. The rich and full palate delivers a weighty and creamy fruit-driven core balanced with a lively acidity that emanates from the cool climate vineyards of Marlborough's Waihopai Valley.

FOOD MATCHING

You can't go past the 2018 Chardonnay matched with a crisp salmon steak paired with fresh seasonal vegetables.

CELLARING POTENTIAL

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

CHARDONNAY 2018

