

THE KING'S BASTARD CHARDONNAY 2020

ORIGIN

Fruit sourced from selected blocks across our vineyards, Marlborough.

VARIETY

100% Chardonnay.

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

Hand harvesting took place in late March after which individual parcels were whole bunch pressed to minimize phenolic uptake. The free run juice was then settled in stainless tanks before being racked to French oak puncheons (35% new). Each parcel was inoculated with yeasts designed for mouth feel and to promote stonefruit aromas. After fermentation, the wine was left in oak for 10 months with regular lees stirring to generate opulence and palate weight. Parcels were blended out of barrel in February before filtration and bottling in March.

ANALYSIS

Alcohol	14.0%
pH	3.33
T.A	6.1g/L
Residual sugar	0.7g/L

TASTING NOTE

Alluring aromas of melon, nectarine, citrus and a supporting oak background, create a vibrant nose. Stonefruit and mealy flavours carry through to the palate which are supported by subtle flint and nutty notes from the extended time on lees. Partial malolactic fermentation has helped to soften the palate while the residual acidity leads the wine to a dry, lingering finish.

FOOD MATCH

This Chardonnay pairs well with most white meats, pork and seafood. Try it with feta stuffed Chicken breast served with a tabouleh salad.

CELLARING POTENTIAL

3 – 5 years.

