



MARISCO
VINEYARDS

THE KING'S BASTARD CHARDONNAY 2013

VARIETY

100% Chardonnay.

VITICULTURE

Caned pruned fruit thinned vines with vertical shoot positioned canopies are closely planted to 2,500 vines per hectare. The terraced vineyard is situated alongside the eastern banks of the Waihopai River and consists of glacial formed complex soils with less fertility and uniformity than those of the main Wairau Valley.

VINTAGE

Consistently above average warmth and sunshine hours through the early part of the season meant there were optimal conditions for vine growth and canopy development. This was followed by near perfect flowering conditions and an especially dry December. The key ripening month of January and February continued this blessed pattern of weather but also added the hugely beneficial advent of cooler nights. This ensured the preservation of juicy acidity and vibrant fruit intensity; essential hallmarks of the Marlborough style.

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 de-stemmed and the juice settled prior to fermentation. All batches were fermented cool in 500L French oak puncheons.

Following fermentation the wine was aged in oak on full lees, with periodic stirring, for a further 10 months to build weight, complexity and mouth feel. During this time around 80% of the batches underwent a natural malo-lactic fermentation.

the King's
Bastard
CHARDONNAY

ANALYSIS

pH	3.4
TA	5.7g/l
Alcohol	14.0%
Residual sugar	2.8g/l

COLOUR

Pale straw with a green gold hue.

AROMA

A complex bouquet of ripe exotic fruits with undertones of freshly roasted hazelnuts and buttery brioche.

PALATE

Full and luscious with toasted white peach and malo-lactic fermentation derived qualities of butterscotch and vanilla. Ripe citrus notes enlivens the mid-palate with juicy acidity, giving structure and a lingering palate presence.

FOOD MATCH

Quality French fries cooked in duck fat with homemade aioli.

CELLARING POTENTIAL

3-5 Years.

