



## THE KING'S BASTARD CHARDONNAY 2012

### VARIETY

100% Chardonnay.

### VITICULTURE

The fruit for this wine was sourced from two outstanding Chardonnay vineyards. The first 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 renowned Brancott Valley.

### VINTAGE

2012 was a classic, cool climate Marlborough vintage, giving us elegant wines with great concentration and flavour intensity. The season started with a cool spring which continued all through the summer months. Late summer and autumn were however sunny, warm and dry, banishing any fears of harvesting under-ripe Chardonnay fruit.

### WINEMAKING

Hand and machine harvested, the different sites were picked on different days to ensure optimal fruit ripeness. The hand harvested fruit was whole bunch pressed directly to barrel, while the others were destemmed and settled prior to fermentation. All batches were fermented cool in French oak puncheons.

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



### ANALYSIS

pH	3.5
TA	5.8g/l
Alcohol	13.5%
Residual sugar	1.5g/l

### COLOUR

Pale straw with a green - golden hue.

### AROMA

A complex and intriguing bouquet displaying ripe stone fruit aromas with oven roasted cashews, grapefruit and oatmeal biscuits complexities.

### PALATE

Fruit notes of white fleshed stone fruits and ripe citrus zest lead to the rich creamy mid palate, with oak derived notes of grilled nuts and baking spice. A bright, nervy acid seam combines with a finely textured tannin structure to compliment the richer mouth feel qualities that have resulted from the extended barrel maturation on full lees.

### CELLARING POTENTIAL

3-5 Years.

