

THE KING'S BASTARD CHARDONNAY 2014

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

With one of the warmest starts to a growing season since records began, all of the industry talk was of a super early, highly condensed harvest. Consistently above average temperatures through September, October and November combined with typical spring rainfall meant an excellent start to the season, with a near perfect bud burst and optimum growing conditions for strong canopy development. As it turned out, harvest dates were fairly comparable to 2013 – due mainly to the months of January through April being cooler and drier than average.

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 barrel, on full lees, for a further 9 months, with periodic stirring to build weight, complexity and mouth feel. During this time around 50% of the batches underwent a natural malo-lactic fermentation.

ANALYSIS

pH	3.35
T.A	6.6g/l
Alcohol	14.0%
Residual sugar	1.0g/l

COLOUR

Pale straw with a green–gold hue.

AROMA

A subtle bouquet delivering layers of complex flavour that represent the key elements of Chardonnay craftsmanship; ripe vibrant fruit, oak derived nuances of spice and smoke plus a deftly judged winemaker influence.

PALATE

An elegant, finely structured palate that wraps creamy nougat, ripe citrus and white fleshed stonefruit flavours around a long, linear core of juicy acidity.

FOOD MATCH

Garlic roast chicken served alongside a citrus dressed salad of fresh baby spinach leaves, roasted pumpkin bites and creamy goat's feta.

CELLARING POTENTIAL

3-5 Years.

'White peach, ripe citrus and nuances of nougat and spicy oak, shot through with a seam of juicy acidity, delivering a Marlborough Chardonnay of exceptional elegance and restraint'

