

THE KING'S BASTARD CHARDONNAY 2015

VARIETY

100% Chardonnay.

VITICULTURE

33% Fairleigh Estate, 29% Summerhouse, 20% Jackson Estate, 12% Waihopai River Vineyards and 5% The Slopes.

VINTAGE

Having survived a string of spring frosts, the timing of budburst was nearly identical to last year though a subsequent cooling off meant early vine development wasn't quite as vigorous as seen previously. November was dry, with temperatures slightly above average. December bought with it a noticeable drop in temperature and just shy of 10mm of rain. This was to coincide with the critical stages of flowering and fruit set and goes some way to explain the lighter than usual 2015 yields. By Christmas the weather had begun to warm up and we hit a sustained patch of hot, dry weather that lasted through to the middle of March before the weather broke and the district finally got some rain.

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

Alcohol	13.5%
pH	3.36
T.A	5.8g/L
Residual sugar	1.1g/L

COLOUR

Pale straw with a pale golden hue.

AROMA

A classic Marlborough Chardonnay fruit statement, super bright and uber fresh, underpinned by richer elements derived from barrel fermentation and other winemaker influences: Smoke tinged lemon peel and yellow grapefruit citrus layered with aromas of roasted nuts, creamy vanilla and a whiff of fresh untoasted oak.

PALATE

This juxtaposition of zippy fruit freshness and savoury richness continues through onto a mid-weight palate where juicy acid edges further enhance the positive palate tension between taut yellow citrus fruit characters and the barrel based toasted, mealy richness.

FOOD MATCH

Grilled mustard chicken served with a creamy, Parmesan spiked polenta.

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'

