

# ▲ 2018 Chardonnay



## ORIGIN

Marlborough

## VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of summer brought one of the warmest Decembers on record, while the key ripening months of January to March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines.

## WINEMAKING

Ripe Chardonnay fruit was completely destemmed before being gently pressed and the juice settled prior to fermentation. Fermentation was carried out in a mixture of 500L French oak puncheons and temperature-controlled, stainless-steel tanks.

Following fermentation, the wine was aged on full yeast lees for a further 9 months, with periodic yeast lees stirring to build palate weight, complexity and mouthfeel. During the aging period batches also underwent malolactic fermentation, further developing the textural and flavour complexities of this Chardonnay.

## ANALYSIS

Alcohol	13.5%
pH	3.45
Titrateable Acidity	5.3g/L
Residual Sugar	1.2g/L

## TASTING NOTE

A full and generous fruit-forward style of Chardonnay displaying a core of lemon and green apple, enhanced by delicate spicy, creamy and nutty notes on the palate. The balance is achieved by judicious use of French oak aging and malolactic fermentation. The gentle yet rich palate remains fresh and lively due to characteristic Marlborough acidity.

## FOOD MATCHING

Create a delicious ensemble by pairing The NED Chardonnay with complimentary flavours and textures such as chicken pasta with a creamy herb and lime sauce.

## CELLARING POTENTIAL

Crafted to be enjoyed within 5 years of vintage date.