

▲ 2019 Chardonnay



ORIGIN

Marlborough

VINTAGE

The growing season of vintage 2019 in Marlborough resulted in a smaller than expected yield across the entire region but also delivered intensely flavoured fruit of exceptional quality.

Well established soil moisture levels set us up perfectly for an uncharacteristically warm winter. Spring produced near perfect conditions for bud burst and canopy establishment while a lack of any significant spring frosts resulted in very high yield predictions. Above average rainfall combined with below average wind and sunshine hours in December meant flowering and fruit set was slightly below earlier predictions. However, almost drought-like conditions from Christmas onwards meant a dry, hot ripening season allowing the fruit to reach intense levels of flavour and ripeness. It also meant that despite some heavy, late season rain the fruit was in immaculate condition come harvest time and in pristine condition on receipt at the winery.

The highs and lows of the 2019 vintage have thrown some challenges our way but a well-prepared vineyard and winery team significantly reduced the potential impact of these events. The end results are some incredibly concentrated, ripe and balanced wines of extraordinary quality.

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 this time around 50% of the batches underwent malolactic fermentation.

ANALYSIS

Alcohol	13.5%
pH	3.4
Titrateable Acidity	5.0g/L
Residual Sugar	<1g/L

TASTING NOTE

Aromas of ripe stone fruit and Meyer lemon mingle with toasted hazelnuts and buttery shortbread. A delicious and approachable style with a plush palate enveloped in a framework of fine, French oak-derived tannin and juicy acidity.

FOOD MATCHING

A food-friendly style that will complement a broad array of cuisine, from light seafood and salad dishes to white meat and creamy pasta. Try the 2019 vintage with Lemon-Rosemary Chicken and Roasted Broccolini.

CELLARING POTENTIAL

Crafted to be enjoyed within 3–5 years of vintage date.