

# ▲ 2021 Chardonnay



## ORIGIN

Marlborough, New Zealand.

## VINTAGE

The 2021 growing season had an ideal start – early bud burst after a record warm, dry winter (the second warmest since 1932), and an unusually uneventful frost period.

Wet weather in the critical months of November and December challenged flowering and fruit set but the southerly position of the Waihopai Valley, with its typically later flowering, protected most of our vineyards from the worst impacts.

Harvest started early due to optimal grape ripening from dry summer months and record sunshine hours. Fruit was harvested in pristine condition with a calm, steady flow undeterred by significant rain mid-harvest.

Despite smaller yield we captured fruit flavours at their best aided by the absence of vineyard disease, an overall moderately warm, dry season, and proactive harvest plans. The team are very excited by the quality of harvest 2021.

## 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 500 L 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 mouthfeel. During this time a portion of the batches underwent malolactic fermentation adding further texture and complexity.

## ANALYSIS

Alcohol	14.0%
pH	3.36
Titrateable Acidity	5.4g/L
Residual Sugar	3g/L
Vegan Certified	

## TASTING NOTE

A fruit-driven Chardonnay with nectarine and kumquat aromas elevated by notes of sweet spice, vanilla and lightly buttered popcorn. The palate is plush and generous with an interplay of acid and fine oak tannin, focusing the flavours for a persistent finish.

## FOOD MATCHING

A food-friendly style that will compliment a broad array of cuisine, from light seafood and salad dishes to white meat and creamy pasta. We recommend pairing The Ned Chardonnay 2021 with a smoked kingfish salad.

## CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2-3 years of vintage date.