



CRAFT SERIES

MARLBOROUGH

The Pioneer Chardonnay 2014

Variety

100% Chardonnay

Viticulture

A blend of Chardonnay parcels from two wildly contrasting sites previously owned and managed by John Marris, a true “Pioneer” of grape growing in Marlborough. Fairleigh Estate is a flat site around the Marris family home composed of rich alluvial soils sitting atop shingles whilst the Slopes Vineyard provides a steep, highly devigorated, north facing slope composed of loess (wind blown) soils and weathered clays.

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

Hand harvested and whole bunch pressed the resulting juices were warm fermented in a combination of large format French oak on full fruit solids. Cool temperature maturation for a subsequent 10 months prevented these wines from undergoing malo-lactic fermentation so as not to dull their vivid acid structures and compromise their ability to live long in the bottle.

Analysis

Alcohol	14.0%
pH	3.28
Titrateable Acidity	7.8g/L
Residual Sugar	1.2g/L

The Aroma

Powerful pure fruited Chardonnay with lime - tinged white peach aromas underpinned by a complex barrel character that contributes elements of smoke, toast and a lifted spicy freshness as well as a roasted nut creaminess from the extended maturation on full yeast lees.

The Palate

A tight core of stone fruit and citrus is delivered on a medium – full bodied palate that is polished and super slippery. Quality French oak adds flavour impact and depth to the mid palate before the interplay between fine grain oak tannin and steely acidity drive and focus the long mineral laced finish.

Food Matching

This wine will enhance dishes devoted to most white meats, spring lamb and rich fish dishes – why not try 2014 The Pioneer with a roasted veal loin stuffed with wild mushrooms and butternut squash.

