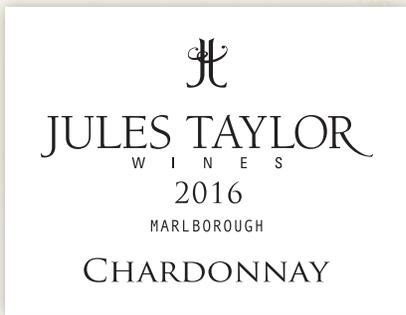




Winemaker's Tasting Notes

2016 MARLBOROUGH CHARDONNAY



VINTAGE NOTES

Early spring begun seamlessly with crisp mornings followed by flawless sunny days. A toasty spring and summer allowed for near perfect conditions for the first half of flowering, met later by cooler temperatures reducing the number of blossoms set and providing us with bunches of small concentrated berries full of flavour. Early and mid-January rains saved the growing season giving the vines a well-earned boost going into Veraison.

Quintessential Marlborough days rolled on through to ripening with some unseasonably warmer than normal nights. A noticeable pattern was seen in Marlborough where the fruit took its time to ripen but was able to reach physiological ripeness at lower sugar levels, creating a perfect balance of acidity. Picture-perfect weather conditions followed to finish out the season.

VINIFICATION

The fruit for this wine comes from three unique vineyards in Marlborough's Southern Valleys. The grapes were harvested carefully by hand and machine then taken to the winery to be fine-tuned into liquid gold. The fruit was whole cluster pressed and put directly into French oak barrels for indigenous ferment on light solids. The yeast lees in the barrels were stirred frequently over a nine month period to add body and complexity, and the wine underwent partial malolactic fermentation stabilising the wine. After its extended nap in the barrels, the fruit parcels were pumped back into tank and the resultant wine was bottled.

COLOUR

Light lustrous gold.

NOSE

Inviting aromas offer an abundance of ripe stonefruits layered with rich tones of toasty vanilla and caramel butterscotch with a mealy touch.

PALATE

Juicy stonefruit and tropical flavours are combined with mealy, creamy layers all warmed with French oak. Partial wild and malolactic fermentations along with extended lees maturation in barrel have added extra complexity and texture to the wine. The palate is stunningly smooth and plump with a gentle balance and bright acidity infusing with the wine's mealy characters. With the nectarine, honeycomb and hints of lime, it's scrumptiously rich and complex with a graceful character and beautiful length.

HARVEST DATE
March 2016

VINEYARDS
100% Marlborough
New Zealand

VARIETIES
100% Chardonnay

BOTTLING DATE
December 2016

WINE ANALYSIS
Alc. 13.5 %
RS. 1.1 g/L
pH. 3.4
TA. 5.28 g/L