

2017 MARLBOROUGH CHARDONNAY

VINTAGE NOTES

The growing season began with very little frost pressure and a fairly even bud-burst throughout the Taylor Pass and Lower Wairau valleys. Post bud-burst, the temperature tended to fluctuate. The warm weather encouraged the vines to grow vigorously but cooler periods suppress growth. This weather pattern would delay the growth cycle and ultimately lead to a later harvest date. The early flowering period was cooler causing severe 'Hen and Chicken' in the Mendoza clone, the weather during mid-late flowering was much better giving an enhanced finish to flowering. Veraison came on fast for the Chardonnay and was very even. The period just after veraison for the months of January and February were warmer than pre-veraison, due to the number of small berries in a bunch, ripening was rapid. Anderson's vineyard was harvested first of the Chardonnay and Meadowbank was harvested soon after, overall the Chardonnay looked amazing, and we got it all off before the rain!

VINIFICATION

The fruit for this wine comes from two unique vineyards in Marlborough's Southern Valleys, Meadowbank Estate up the Taylor Pass and Anderson vineyard in the Brancott valley. 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.

FOOD MATCH

Roast chicken served with fresh green beans with a touch of garlic butter and new potatoes or oven baked blue warehouse smothered in beurre blanc sauce with seasonal vege.



COLOUR

Light lustrous gold.

NOSE

Aromas offer an abundance of ripe pineapple and stonefruits layered with with creamy, buttery notes like baked shortcake, hints of toasted almonds and a light touch of jasmine flower.

PALATE

Stunningly smooth and plump palate with flavours of stonefruits, which infuse with the mealy characters developed from the malo ferment and lees ageing. A great complexity and a richness to the wine and finished with a refreshing touch of citrus.

HARVEST DATE

28th March / 2nd April
2017

VINEYARDS

Meadowbank and
Anderson, Southern
Valleys, Marlborough

VARIETIES

100% Chardonnay

WINE ANALYSIS

Alc. 13.0 %
RS. 1.3 g/L
pH. 3.4
TA. 5.36 g/L

CELLARING

Drink now or cellar for
3 years for optimum
drinking. Can cellar up to
10 years.

Big, buttery, oaky? Nope! A soothing Chardonnay with fresh, cool fruit flavours that reflect the beauty of the vineyard,

without the winemakers boots stomping all over it. - Jules