

2018 MARLBOROUGH CHARDONNAY

VINTAGE NOTES

Spring temperatures in Marlborough this season were a few degrees above the long term average. Moisture content in the soils was low which led to an even bud burst in the vines. Below average rain fall continued from September to December, these settled weather conditions were ideal for flowering and a great fruit set. Chardonnay flowered early December with the other varieties right behind making us worry that everything would be ready to harvest at the same time. Post flowering, the warmer temperatures continued but the dry conditions gave way to frequent rainfall which meant veraison occurred earlier than usual in Marlborough. However all this rain meant vine canopies were in excellent health all the way to harvest. The real challenge for the season was with some sizeable rainfall events in late February and early March which caused some disease pressure around the district, but luckily our Chardonnay blocks were free draining and happily we were able to harvest our fruit in great condition with a really balanced crop load and fruit jam packed with flavor!

VINIFICATION

The fruit for this wine came 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 for transformation into liquid gold using a variety of techniques. Whole cluster pressed portions went directly into French oak barrels for a wild ferment on light solids. Other portions were tank fermented and some were cold settled and partially tank fermented and then sent to barrels midferment. The yeast lees in the barrels were stirred frequently over a nine month period to add body and complexity, and the wine underwent full malolactic fermentation to stabilise the wine. After its extended nap in the barrels, the various parcels were pumped back to tank, blended then bottled.

FOOD MATCH

Perfect with light and delicate foods such as raw and lightly cooked seafood, crayfish or ceviche. Also try with creamy risotto with roasted chicken thighs topped with fresh spring onion.



COLOUR

Straw yellow.

NOSE

The aroma offers an abundance of ripe stonefruits and citrus. These fresh notes are complimented with creamy layers from the wild and malolactic ferments. Memories of baked pastries and toasted nuts come to mind.

PALATE

A deliciously smooth yet juicy palate with flavours of stonefruits intertwined with the creamy and toasty characters. A wine with veiled complexity and richness but with a refreshing finish.

HARVEST DATE

21st - 31st March 2018

VINEYARDS

Meadowbank and
Anderson, Southern
Valleys, Marlborough

VARIETIES

100% Chardonnay

WINE ANALYSIS

Alc. 13.0 %
RS. 1.0 g/L
pH. 3.54
TA. 5.14 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