



2013 N Block Chardonnay

Tasting Notes

The wine is a pleasing pale straw/green showing that oxidation has been kept to a minimum. Aromatically this wine shows the subtle intensity of this vineyard site. Citrus oil, meringue, grapefruit, short bread and subtle bergamot characters are underpinned by lovely stoney mineral notes. The palate is similarly restrained showing white nectarine, more grapefruit and a lovely rock salt like salinity. The flavours build nicely in the mouth as the soft entry gives way to an evenly textured mid-palate that is crisp and refreshing rather like a lemon sorbet then finishes with lovely softness akin to almond shortbread. This is a wine made to enjoy in its youth but don't be surprised to see it develop nicely in bottle for the next 5-8 years. It shows what can be achieved with when the depth of flavour from a great vineyard is allowed to show its underlying character by sensible winemaking and packaging consistent with the modern world.

Wine Analysis: Alcohol 13.6% Acidity 7.2 g/L pH 3.24 Residual Sugar 2.5 g/L Extract 24 g/L

Vineyard & Winemaking

We have been growing Chardonnay here since the late 1980's. Our terroir on the southern flank of the Waipara River echoes the chalky soils of Northern Burgundy and shares a similar climate but in a more subtle manner. The vines are now more than 25 years old so they have lost their youthful exuberance which has been replaced by a quiet sense of refinement. Vigour is naturally low as are the yields so the wine's concentration is as much a function of vine balance rather than excessive manipulation. The vines are trained on a simple, single vertical canopy with fruit exposure restricted to avoid excessive sunburn. Harvest is conducted by hand so that we maintain the integrity of the grapes and therefore avoid any issues with disease.

The grapes were hand harvested from the upper terrace from a combination of various clones and deliberately picked at intermediate ripeness to avoid the burnt characters that come from excessive sunlight exposure. Each group of clones was whole bunch pressed separately, settled with minimal additions and then racked to tank for fermentation. The cloudy juice was fermented on moderate solids in tank until dryness and then left on lees for a year with occasional stirring to ensure complete maturation.

Harvest dates: 27 March – 18 April Brix 23 – 24 Acidity 7.5 - 9.2.g/L pH 3.2 – 3.35

Awards

International Wine & Spirit Competition 2015 - **Bronze Medal**