



## 2016 Chardonnay

### Tasting Notes

In the glass the wine is a mid straw green. At first sniff it seems quite shy, hinting at citrus oil, some grapefruit pith maybe and nuances of hazelnut, grilled nectarine and the barest sliver of spicy lemony oak. Give it a swirl and the wine begins to open up revealing more intense stone fruits, think apricots, drizzled with sizzling butter, hints of roast cashew and that unmistakable mineral salt aroma, like flint striking stone. Marry that with creamy lees characters like the smell of a well caramelised crème brûlée and your taste buds will be screaming for some action. The palate entry is silky yet well defined building in the mouth revealing layers of flavour and texture in the mid palate where the fruit slips seamlessly into a lovely salty mineral, dry, tasty finish. This is complex and layered with just a hint of lees derived complexity wound tightly into the wine. It is nuanced and detailed showing hints of a range of flavours from those bright citrus notes to deeper more serious stone fruit, pain grille & brioche like oak aromatics. It should repay cellaring for at least a decade.

**Wine Analysis:** Alcohol 14% Residual Sugar 1.4 g/L pH 3.33 Acidity 7.3 g/L

### Vineyard & Winemaking

Our wines are complex, layered, nuanced and detailed and this Chardonnay is no exception. The fruit was grown on some of our oldest vines on two distinctly different soil profiles. Our main block is on the Glasnevin gravels, a porous, gravelly soil with traces of silt and loess running through it. It imparts quite low vigour meaning that the vines fall naturally into balance rarely needing more than a single trim through the growing season. The vines here are a mix of clones, mainly Mendoza drawn from multiple source block through New Zealand imparting subtle differences between them. Some vines are on their own roots which again gives us a unique flavour profile in the resulting wine. Hell block, beside the Waipara River contributes a unique mineral undercurrent and complexity rarely seen in New Zealand Chardonnay. Crop loads are carefully managed and rarely exceed 35 hL/Ha.

**Harvest dates:** 8 - 28 April Brix 22.5 -24.5 pH 3.12 - 3.25 Acidity 8.2 - 9.5 g/L