



2016 N Block Chardonnay

Tasting Notes

The colour is a limpid straw green. On the nose it shows classic cool climate Chardonnay characters of citrus, peach, white flowers and crushed stone with the barest hint of flint. As it opens up in the glass the wine grows into a more complex amalgam of yellow fruits, mineral salts and toffee. The palate is really where this wine shows its true origins with subtle fruit and mineral characters underpinned by life giving crunchy acidity. The entry is beguilingly soft and enticing that builds in intensity through the mid palate showing its chalky spine in a finish that lingers well after the wine is gone. We love this wine as an aperitif but it really shows at its best when paired with salty foods such as blue or goats cheeses, charcuterie and fresh seafood. This wine has been built to age so while it will drink well from release we would expect it to be giving satisfaction at 5-6 years or more.

Best described as Chablis with fruit.

Wine Analysis: Alcohol 13.5% Residual Sugar <1 g/L pH 3.32 Acidity 7.5 g/L

Vineyard & Winemaking

Chardonnay is a very adaptable grape. Having its origins in the Burgundy region of France it seems very happy to reside in our limestone laced soils in Waipara. One of the most singular expressions of Chardonnay comes from the cooler and most northerly of the regions within Burgundy; Chablis. As fate would have it the Chablis region is climatically similar to Waipara in terms of heat summation, rainfall patterns, humidity and length of growing season so we have taken a leaf out of their book as the source of inspiration for this wine. Another significant feature of the classic wines from this great region is that oak barrels are rarely used in the vinification. The Chablisien say that this is because their fruit is so exceptional that they don't need the added influence of oak to distract the drinker from the chalky vinosity that these wines show. Others would say that by eschewing barrels the wine is more respectful of the terroir allowing for a more transparent expression of site, climate, cultivar and culture.

So it is with our N Block Chardonnay where we have taken painstaking efforts to grow near perfect fruit then gently pressed and fermented in tank and then kept on yeast lees for nearly a year and then bottled.

Harvest dates: 12 - 22 April Brix 22.5 -24.5 pH 3.12 - 3.25 Acidity 8.2 - 9.5 g/L

Awards

International Wine & Spirit Competition 2017 - **Bronze Medal**