



2019 N Block Chardonnay

Tasting Notes

Pale golden colour with iridescent hues of green and silver. On the nose this wine is truly multi-layered and yet understated. Mixes of fresh citrus and ripe stone fruit wrapped in layers of perfumed white flower and home baked short bread. These aromas combine and evolve into vast number of flavours in the mouth. Ripe peach, crunchy nectarine with a tangerine drive define the taste. A viscous full-bodied mouthfeel from lees autolysis and cleansing acidity complete the palate.

Wine Analysis: Alcohol 13.5 % Residual Sugar 0.50 g/L pH 3.45 Acidity 6.98 g/L

Vineyard & Winemaking

With N Block Chardonnay we try to produce a stripped back Chardonnay style that showcases the fruit from our site while still being rich in subtle complexities. We achieve this using large berried Chardonnay clones, whole bunch pressing, minimal use of old oak barrels, extended time on yeast lees and no malolactic fermentation. Three qualities define this wine above all else, the first being the fruit aroma/flavour which we want to be subtle and pure. Acid structure is the second like the keystone in stone archway propping up the wine and giving it a mineral salt crunch. Finally yeast derived aroma/flavour and mouthfeel provide balance and intrigue

The first parcel UCD 6 was picked within the first week of April and whole bunch pressed straight to a stainless steel fermenter and fermented hot. A parcel of Mendoza was picked in the second week of April and finally UCD 4 & UCD 5 were picked together on the same day in the third week, again whole bunch pressed, and this time racked off heavy solids before warm fermentation with a neutral yeast strain. All parcels were combined shortly after fermentation and underwent 15 months of ageing on its yeast lees with manual stirring occurring for the first 6 months. The wine was then stabilised and bottled in early June 2020.

Harvest dates:

UCD6: Picked 5.4.19 Brix 22.94 pH 3.0 Acidity 8.1 g/L
 Mendoza: Picked 9.4.18 Brix 22.6 pH 3.23 Acidity 8.25 g/L
 UDD 4 & 5: Picked 18.4.18 Brix 21.76 pH 3.23 Acidity 8.18 g/L