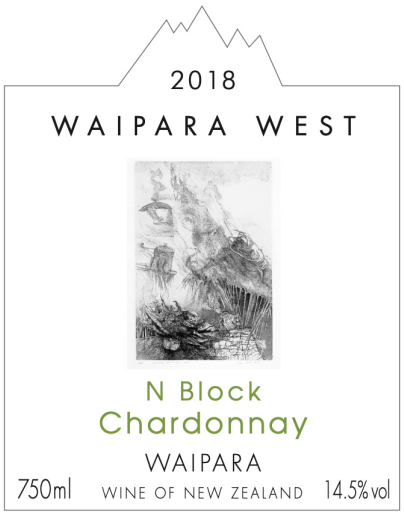

2018 N Block Chardonnay

Tasting Notes

Pale golden kiwifruit in colour with hues of green and silver. On the nose, this wine is truly multi-layered however, all of them are somewhat understated. Fresh pineapple and sea salted cracker at first, perfumed white flower and white tea in the centre, all sitting on a base of malt toffee. These aromas combine and evolve into a vast number of flavours in the mouth. Ripe peach and lemon meringue define the taste, due to a combination of full-bodied mouthfeel, cleansing acidity and a bite on the finish. A rich complex wine.

Wine Analysis: Alcohol 14.4 % Residual Sugar 0.52 g/L pH 3.51 Acidity 6.75 g/L

Vineyard & Winemaking

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 propping up the wine and giving it a salt crunch. Yeast derived aroma/flavours and mouthfeel provide balance.

Our UCD clones of Chardonnay produce some of the most resilient bunches in our vineyard, thick-skinned and large open bunches. The fruit held perfectly through a hot and wet season and come April we found ourselves waiting for the acid more than anything to come into balance. The first parcel UCD 6 was picked within the first week of April, and whole bunch pressed straight to a small squat fermenter and fermented hot. The second and third parcels UCD 4 & UCD 5 respectively were picked a week apart mid-month, again whole bunch pressed, and this time racked off heavy solids before warm fermentation with a neutral yeast strain. All three parcels were combined shortly after fermentation and underwent 15 months of ageing on its yeast lees with manual stirring occurring for the first 8 months. The wine was then stabilised and bottled in early winter 2019.

Harvest dates: 5 – 19 April Brix 23.2 – 24.2 pH 3.3 – 3.5 Acidity 8.47 – 9.67 g/L

Awards

Decanter World Wine Awards 2020 - **Silver Medal**