



2020 Chardonnay

Tasting Notes

Pale gold green with silver flecks.

On the nose, Yarrow, Citrus peel, Charred Stone fruits, Lemon curd overlay a restrained flinty minerality.

The palate shows fresh citrus and nectarine with a creamy texture that is pulled into shape by bright backbone of acidity. The generous summer fruits are also supported by an understated oak influence with its caramel comfort coupled with our typical cleansing mineral saline reprise.

Final Wine: Bottled 22/03/21 Alc: 13.90% pH: 3.22 TA: 6.79

Vineyard & Winemaking

2020 vintage was the earliest in our 30 years at Waipara West. We had a warm, dry September and cool October were followed by our hottest November on record, this set up very favourable conditions for flowering. Summer started with dry, slightly warmer conditions than normal for both December and January, followed by a dry, much warmer than average February, this put much of the east coast of New Zealand, including North Canterbury into drought. March brought a break in the heat and some much needed rain that slowed the ripening of beautiful clean fruit, the first blocks were picked on the 16th of March. April, returned to dry weather, with above-average temperatures which was ideal for the bulk of our harvest.

All the grapes are estate grown and in the final year of organic conversion. The fruit is handpicked and whole bunch pressed to French oak barrels. Each parcel of fruit is kept separate and vinified and aged individually. We use a mixture of wild yeast and Pied de cuve to initiate the primary ferments. The batches are aged in French oak with 25% being new. To keep the beautiful structure of this wine, we allowed only 30% of the barrels to go through Malolactic fermentation and the texture is developed with very gentle batonnage through spring. The total time in barrel is nine months before being combined into one blend in mid-January. The wine was bottle in March unfinned with minimal filtration.