



2020 N Block Chardonnay

Tasting Notes

A clear pale lemon core with a gold hue and flecks of green and silver.

The aroma of the wine is truly multi-layered. It shows fresh lime and lemon, white stone fruit and fragrant almond blossom mixed with malt biscuit and underlying mineral notes.

Ripe peach and nectarine with key lime and yuzu drive the palate. A luscious full-bodied mouthfeel from aging on fine lees gives flavours of malty cheesecake crust combined with a crunchy mineral finish and hints of salted caramel

Final Wine: Bottled: 03/06/21 Alc: 13.7 % pH: 3.45 TA: 5.03 RS: 0.54g/L

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.

The grapes were hand harvested from the upper terrace from a combination of various clones. Clones are picked and vinified separately until blending for aging.

The first two parcels were picked on consecutive dates mid-March and whole bunch pressed straight to a stainless-steel fermenter and let ferment wild and warm temperature. The third parcel was picked whole bunch pressed into neutral oak barrel and allowed to ferment wild. The fourth batch, 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. Lees were stirred monthly until Christmas 2020. The wine was then stabilised and bottled mid-winter 2021.early June 2020.