

**Alc** 13.68%      **pH** 3.25      **TA** 6.84 g/l

## SEASON SUMMARY

Our friendship with Mother Nature is always on her terms, and this year was no exception. In her benevolence, she decided to grant near-perfect conditions in the vineyards. It was a dry but not particularly hot year in Marlborough, which let the fruit mature with little stress on the vines.

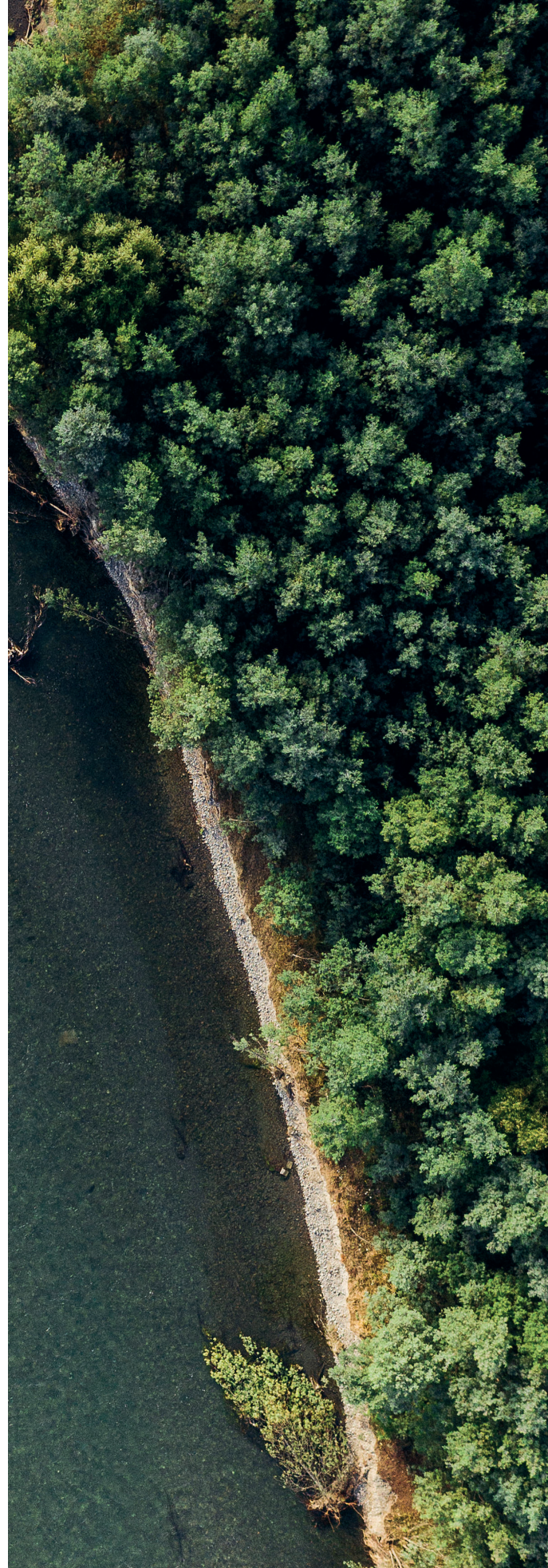
The dry weather was also a godsend for our vineyard team. Despite a rainy December, there was very little disease pressure to worry about after Christmas. The crew undertook canopy work to let the bunches soak up the sun. The result? Full-flavoured, concentrated and complex fruit.

The harvest, under the cloud of COVID-19, was a challenge. But thanks to sunny days and cool nights there was plenty of time to pick the fruit at the perfect maturity.

The Chardonnay harvest commenced on March 17th and was completed on April 5th.

## KEY VINEYARDS

Our Chardonnay comes from a combination of vineyards, chosen for their complementary soil types. The warm gravelly soils of the Wairau Valley and the cooler clay soils of the Southern Valleys are used in unison to provide a great balance of ripeness and elegance.



The key vineyards include Barracks, Motukawa, Estate, Mustang, and Brook Street, with clones used across the B95, 15, 2/23, 548 and Mendoza blocks.

## WINEMAKING & BLENDING

After gentle pressing, the juice was settled and racked before being transferred to French oak barriques, of which 20% were new. Half of the batches were put to barrel with full solids (without racking). After fermentation, the wine rested in barrel for 11 months before blending. 78% of the wine underwent malolactic fermentation.



**NOSE:** The 2020 Chardonnay is a welcoming burst of summery warmth and intensity. The nose is immediately open and appealing, with notes of white peach, apricot, ripe citrus and warm hay.



**PALATE:** A squeeze of ripe lemon freshens an intense palate of yellow stone fruit framed by mouthwatering saline acidity. Gentle notes of toast provide a savoury backbone to the luscious fruit, providing moreish balance.



# Chardonnay

2020