

Reserve Organic Marlborough Chardonnay 2021

Vineyard

Nestled on a gentle north facing slope in the Brancott Valley these are some of the oldest CL95 Chardonnay grapes planted in Marlborough. Vine-age and organic farming have resulted in very low yields which give the resulting wines great texture/complexity and acidity making it ideal to make as a reserve style wine that shows great cellaring potential.

Winemaking

The grapes were harvested in the cool hours of the morning in early April, the grapes were quickly taken to the winery in pristine condition where they were very gently pressed and the juice was settled for 12 hours then the slightly cloudy juice was transferred to French oak barriques, wild fermentation then followed reaching up to 20°C which helped build texture while preserving elegance. Full malolactic fermentation took place in early spring the wine was matured for 12 months in barrique before the best barriques were selected and blended together to make this Reserve Chardonnay.

Winemaker's Notes

The 2021 vintage was another strong year for Marlborough, with a great balanced of sunshine and rainfall . A perfect spring and early summer produced slightly higher yields, a cooler March weather briefly slowed flavour development and allowed extra hang-time. Ultimately, pristine fruit with vibrant natural acidity was harvested, delivering a wine of finesse and purity.

Tasting

Ripe fruit flavours of nectarine & peach interweave with grapefruit and citrus. The time spent on lees in barrique has added some notes of vanilla, butterscotch and freshly baked croissants and it finishes with lacy acidity and creamy barrique characters showing great elegance.

Technical Data

Varietal: 100% Chardonnay
Alcohol: 13.0%
TA: 5.50g/l

pH: 3.45
RS: 0g/l

