

Gardo & Morris

NEW ZEALAND WINE

ORGANIC BLANC DE BLANC

This Blanc de Blanc is finely scented on the nose, showing golden apple, lemon peel, fig and savoury pastry aromas, leading to a beautifully weighted palate offering terrific complexity and persistency. Wonderfully framed by refined texture and bright acidity, offering gorgeous drinking. Certified organic. At its best: now to 2030

— VITICULTURE AND WINE MAKING NOTES —

Harvest began early March 3 weeks ahead of our other grapes that are destined for still wines. This wine is a single vineyard wine from the lower slopes of the Brancott Valley in the Southern Valleys of Marlborough. This vineyard is over 25 years old and the Chardonnay vines produce the subtle ripe fruit flavours & complexity found in the resulting wine. The grapes were very gently handled in the cellar. A warm fermentation in stainless steel tanks, and a few older french puncheons a neutral champagne yeast selection and ageing 'sur lies' with no SO2 has produced an elegant and beautifully balanced wine with great aging potential. Attention to the tiniest details is the key to the quality of this Blanc de Blanc; grapes carefully tended in the organic certified vineyard, gently pressed, and vinified using a blend of modern technology and traditional methods

— FOOD MATCHING SUGGESTIONS —

Gardo & Morris Organic Blanc de Blanc is an excellent aperitif and food wine that will compliment grilled fish and white meat dishes perfectly.

— THE PRODUCER —

Gardo & Morris is a small family-run boutique New Zealand winery run by Benjamin Morris and Frida Gårdö Morris, we are a little unique as we spend 3 months in New Zealand over vintage producing our wines and the remaining 9 months are based in Sweden.

"Our aim is to create exceptional single vineyard wines from New Zealand's finest winegrowing regions. These wines are made to complement food and reflect flavours of the vineyard site and grape variety. We believe that by working with small vineyard areas we are able to pick the very best fruit and with gentle treatment in the winery turn this into unique handcrafted wines." Benjamin Morris studied his Master of Applied Science (Oenology) at Lincoln University in New Zealand where he specialised in research on producing organic wines without the addition of preservatives. "Creating our wines with minimal vineyard sprays and additives is very important to us as it helps us produce pure clean wines and has the added benefit of sustaining a healthy environment".



Art. No. 71172
Vintage 2020

Region Marlborough
Country New Zealand

Grapes Chardonnay
Alcohol 12%