

Gardo & Morris

NEW ZEALAND WINE

2020 RESERVE ORGANIC MARLBOROUGH CHARDONNAY

- TASTING NOTES -

Yellow-gold in color, the nose is elegantly restrained gently filling the glass with rich aromas of well-proportioned pastry, barrel spice, butterscotch, underlying stone fruit and citrus. Medium-full bodied, ripe fruit of nectarine, peach interweave grapefruit and zest, enriched by vanilla, butterscotch and freshly baked almond croissants. A great balance of fruit and yeasty autolysis characters, supported by lacy, balanced acidity. The mouthfeel is creamy and smooth, with butterscotch, almond croissants, lacy acidity and creamy barrel lees characters showing great elegance.

- VITICULTURE AND WINE MAKING NOTES -

The 2020 growing season was sunny and dry it was complicated by the onset of covid restrictions in the winery and vineyards that we would prefer to forget... but the fruit quality is definitely some of the best we have ever seen in the Marlborough region. We let the grapes hang under ideal autumn conditions until they reached perfect maturity.

The grapes were very gently handled in the cellar and pressed very lightly. Juice was settled overnight in stainless steel tanks then racked cloudy into

French oak barriques where wild yeast fermentation and full malolactic fermentation took place. Ageing 'sur lies' for 12 months has produced a seriously layered complex wine with great texture and complexity. Old world winemaking and the very best old vine Marlborough Chardonnay grapes (Mendosa and CL95) have created a chardonnay that will continue to develop for the next decade.

- THE PRODUCER -

Gardo Morris is a small family-run boutique New Zealand Winery. 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 flavors 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 wines and has the added benefit of sustaining a healthy environment".

- FOOD MATCHING SUGGESTIONS -

Gardo & Morris Marlborough Chardonnay is excellent to complement roasted chicken and grilled fish dishes.



Vintage	2020
Region	Marlborough

Country	New Zealand
Grape(s)	Chardonnay

Alcohol	13.0%
----------------	-------