

**Alc** 13.24%      **pH** 3.11      **TA** 7.15 g/l

## SEASON SUMMARY

The 2018 growing season began in fine style. Settled conditions and absent frosts meant early budburst and successful flowering. December saw canopies flourish and signs of a good crop thanks to warm, dry conditions.

Just as it looked like we ought to prepare for an early harvest, a very gentle January washed over. The cooler temperatures set the conditions for steady, gentle ripening.

Vineyard crews spent their days tending to canopies and crops alike, ensuring the yielded fruit would come into the winery in excellent condition. A good thing, too, because the latter part of the season saw rain events that may have made things difficult.

We hand-picked the Chardonnay from March 18<sup>th</sup> until March 30<sup>th</sup>, at a point of excellent flavour concentration and acid balance.

## KEY VINEYARDS

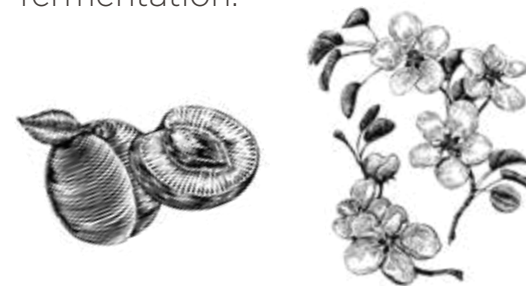
Our Chardonnay comes from a combination of vineyards, thanks to their complementary soil types. The gravelly soils of the Wairau Valley and the cooler clay soils of the Southern Valleys are used in unison to provide a great balance of ripeness and



elegance. The vineyards include Barracks, Motukawa, Estate, Mustang, and Brook Street.

## WINEMAKING & BLENDING

After gentle pressing, the juice was settled and racked, before being transferred to French oak barriques of which 15% were new. After fermentation, the wine rested in barrel for 11 months before blending. 21% of the wine went through malolactic fermentation.



**NOSE:** The 2018 Chardonnay is bright and refined. Subtle hints of spice in the nose are mellowed with candied citrus, stone fruit and orchard blossom.



**PALATE:** It is fresh and beguiling, hinting at depth and complexity still to come. The palate is rounded, with gentle citrus and white peach wrapped in crème pâtissière and hazelnut.



**Chardonnay**  
**2018**