

# TASTING NOTE

## 2021 CHARDONNAY

CATALINA  
SOUNDS

MARLBOROUGH  
NEW ZEALAND

### WINEMAKER COMMENTS

The 2021 vintage certainly had its nuances compared to vintages over the last decade. Early spring frosts, combined with cool wet weather during flowering had a significant impact across Marlborough, resulting in yields being lower than average across the region. Summer turned out dry and warm, and with low-yields an early harvest was upon us; starting 10 days earlier than 2020. Fruit quality was exceptional this year and the wines certainly reflect this with strong Marlborough typicity.

An evolving wine, with baking spices, toasted almonds, warm butter and fresh pear aromatics. The palate is full with a moreish creaminess, finely balanced texture and a finish that would have new and old Chardonnay lovers alike picking up another glass. **Matt Ward**

### GEOGRAPHICAL INDICATION

100% Marlborough, New Zealand – certified with Appellation Marlborough Wine.

### WINEMAKING

Fruit was harvested in the dawn light on two separate days, then lightly crushed and pressed. The juice is taken to tank where only a small amount of sulphur is added to protect the oxygen-rich juice. A day later the juice is racked to a large format oak cuve and several barriques, before a warmer fermentation. The wines are then left on their lees for 10 months prior to blending and filtering. No animal products were used and therefore vegan friendly.

### ANALYSIS

Alcohol 13%  
pH 3.26  
Acid 5.3g/L  
Sugar <2.3g/L

### CELLARING POTENTIAL

Enjoy over the next 3-5 years when cellared correctly.

### FOOD MATCH

A range of seafood dishes, hard cheeses and crisp green salads with fresh herbs.

