



2021 QUEENSBERRY SINGLE VINEYARD CHARDONNAY

WINEMAKER COMMENTS

Instantly appealing with aromas of citrus, poached nectarine, yellow plum, toasted hazelnut, powdered ginger and just a hint of reductive funk reminiscent of candle smoke. The palate is pleasingly rich up front, opening to a core of vivid nectarine and citrus fruits. Toasty oak and nuances of freshly baked bread add background complexity while a fine bead of acidity draws the palate out to a long textural finish.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Fruit was sourced exclusively from our vineyard in Queensberry from Block 13 (clone 15).

WINEMAKING

Hand picked and whole bunch pressed to stainless steel tank for a brief period of settling before being gently mixed and transferred to 500L French oak Puncheon (20% new) with high solids and left to ferment naturally with occasional lees stirring to enhance palate weight and texture. The wine underwent full Malolactic fermentation in barrel during its 10 months of maturation, softening the palate yet retaining a fine vein of acidity and giving a wonderful balance to the palate.

ANALYSIS

Alcohol: 14.0%

Ph: 3.52

Acid: 6.4

Sugar: 2.8g/L

CELLARING POTENTIAL

10+ years.

FOOD MATCH

Gnocchi with sage brown butter sauce.