

Chardonnay

2021

Chardonnay is a wine we have a lot of fun making. Ripe fruit flavours are an important component, but winemaker input has an equally integral role to play, especially in determining the particular style of the wine. After pressing, the juice is run to oak barriques (deliberately predominantly older) and allowed to ferment with very little temperature control and daily lees stirring. Once dry, each barrel is encouraged to go through malolactic fermentation which slows in the cool winter cellar and may not be complete until well after Christmas. During this time there is no addition of SO₂ which allows the development of broad secondary characteristics and aids the development of the beautiful golden colour it now so proudly sports.

This wine is an adventure. It glistens like morning dew on a field of maize, then leaps out of the glass with the gusto of a springtime nor'wester. Fresh pineapple, sour cherry and apricot kernel dazzle, along with baked apple, dusky frangipani and reassuring notes of wheatgerm and tux dog biscuit which somehow convey the strangest feeling of home. Pumpkin soup sprinkled with nutmeg, grilled artichoke and a hint of lush nanny goat cheese add a slightly feral edge as it strays a little down the wild side.

The palate has a rich mouthfeel, pathological generosity and crystal clear harmony that sees it soar a full octave above most of your aromatic varieties. As Dave Dobbyn once wrote "*Now she breaths on me; and I'm so full of fire...*" Ripe nashi pear, sun dried pancetta and vegemite slathered on warm sourdough get down and dirty with creamy coconut milk, hints of white pepper and black Darjeeling tea. It tinkles the ivories and dilates the mandibles as the lightly abrasive phenolics slide their way down the cheeks. Cunning slivers of acidity which appear to be laced into the structure are not enough to disturb the overall luxurious softness which is reminiscent of a childhood teddy bear. A hint of aniseed in the finish helps it chop off clean, leaving just a fleeting suggestion of immodesty like a closing argument delivered by Judge Judy.

Technical Information

Harvest Date	19 – 22 March 2021	Residual Sugar	Nil
Brix at Harvest	23.9 – 24.2	Bottling Date	3 Mar 2022
Final Alcohol	13.5 %	Release Date	1 Dec 2022
pH	3.34	Cellaring	2 – 6 years
Total Acid	5.63g/l		

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