



2021 CHARDONNAY

WINEMAKER COMMENTS

A complex and interesting nose melding citrus fruits, white florals, toasty oak and a subtle yeast derived nuttiness. The palate is generous and textural up front before giving way to a seam of classic bright acidity that brings focus to a core of juicy grapefruit, yellow plum, orange zest and subtly toasted oak

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Cairnmuir Station (Bannockburn, Clone 548) & High Range (Pisa, Clones 95 & Mendoza).

WINEMAKING

Fruit from each Vineyard and Clone was handpicked and whole bunch pressed into stainless steel tanks for a brief period of settling before being roughly racked into 500L French oak puncheons (20% New) maintaining a higher juice turbidity and enhancing interest on the nose.

Fermentation initially occurred naturally in barrel before the addition of a commercial yeast strain to ensure the fermentation reached dryness. Malo-Lactic fermentation took place naturally over the course of 10 months while the wine sat in barrel on lees with occasional stirring to build palate weight and texture.

ANALYSIS

Alcohol: 13.5%

Ph: 3.54

Acid: 6.6

Sugar: 3.82g/L

CELLARING POTENTIAL

5+ years.

FOOD MATCH

Sage and Dijon crusted pork fillet.