

CHARDONNAY, GREYSTONE

Vintage

2021



The Chardonnay is a blend of two blocks and two clones – clone 95 and Mendoza.

TASTING NOTE

Aromatics of baked goods & almond paste. Underpinned by grapefruit, lemon zest, apple, and oyster shell. The palate shows finesse beautifully balanced with power and energy, leading to a rich, generous finish accentuated with signature fine-grained oak

VINTAGE CONDITIONS

2021 started with a harsh frost which greatly reduced yield before a long dry summer settled in, which meant clean fruit and beautiful acidity. The dry autumn meant that fruit ripened evenly, and the flavour concentration was very noticeable. The fruit was harvested in the cool of the early morning to retain freshness and acidity

VINIFICATION DETAILS

The Chardonnay blocks are hand-picked and processed without the use of additives. Each block is fermented separately in French oak barriques (31% new) without intervention allowing for a natural, primary, and malo-lactic fermentation through to completion. Barrel aged for 10 months before estate bottling without fining.

TECHNICAL ANALYSIS

Alcohol

14.0

pH

3.10

Acidity

6.0

ATTRIBUTES



Origin

New Zealand



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

Waipara



Vegan

Yes