

CHARDONNAY, GREYSTONE

Vintage

2019



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

TASTING NOTE

Pale lemon in colour. Aromatics of brioche, roasted cashew and corn husk, underpinned by lime zest, fennel fronds, and pink grapefruit. The palate is expansive and rich, with crisp citrus zing and a generous finish with signature fine-grained oak.

VINTAGE CONDITIONS

2019 was a small year for Chardonnay, due to limited flowering which required careful shoot selection and meticulous canopy management, allowing the best fruit to ripen over a settled autumn. Organically managed, the combination of undervine cultivation and fewer irrigation cycles has driven the Chardonnay roots deep into the soil.

VINIFICATION DETAILS

The Chardonnay blocks are hand picked and processed without the use of additives. The Limestone block is pressed as whole bunches and the Clay block pressed after foot crushing. Each block was fermented separately in French oak barriques without intervention, allowing the wild yeasts and bacteria to perform primary and malo-lactic fermentation through to completion. Then barrel aged for 10 months before estate bottling without fining.

TECHNICAL ANALYSIS

Alcohol

13.5

pH

3.41

Acidity

5.7

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