

CHARDONNAY, GREYSTONE

Vintage

2018



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

TASTING NOTE

Aromatically inviting with golden kiwifruit, nashi with mild oak and coconut husk. The palate is full with generous flavours supported by fine grained oak phenolics and ripe acidity.

VINTAGE CONDITIONS

2018 was a generous year for Chardonnay, with careful shoot selection and meticulous canopy management, the best fruit was able to ripen perfectly over the long warm autumn.

VINIFICATION DETAILS

The Chardonnay is a blend of two blocks and two clones – clone 95 and Mendoza. B95 is known for its big bunches and consistent performance, while Mendoza is known for its small, open grape bunches, intense citrus flavours and chalky minerality.

Grapes were hand-picked and processed without the use of additives. The Limestone block was pressed as whole bunches, 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 malolactic fermentation through to completion. Barrel aged for 11 months before tank ageing for 3 months. Estate bottled without fining.

TECHNICAL ANALYSIS

Alcohol

14.0

pH

3.49

Acidity

6.1

ATTRIBUTES



Origin

New Zealand



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

North Canterbury



Vegan

Yes