

CHARDONNAY, GREYSTONE

Vintage

2017

TECHNICAL ANALYSIS

Alcohol

13.0

pH

3.40

Acidity

8.02

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

TASTING NOTE

Golden in colour, this Chardonnay opens up in the glass to reveal stone fruit, citrus and subtle oak flavours, underscored by minerality from the limestone soils.

VINTAGE CONDITIONS

2017 was a low cropping vintage, which lead to more intensely flavoured fruit.

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.

The Chardonnay blocks were picked separately before whole-bunch pressing each portion separately. The individual portions were kept separate and transferred into French Oak barriques (20% new) where they went through a wild fermentation over several months and a subsequent natural malolactic fermentation in mid-Summer. The wine was aged in barrel without racking for 11 months before estate bottling without fining.

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