

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2019 SOUND OF WHITE CHARDONNAY

The 2019 Sound of White Chardonnay is a youthful wine that will reward being decanted or cellaring. Best served closer to room temperature, the wine displays ripe citrus, granny smith apple and freshly buttered toast. The palate is precise and well defined by vibrant acidity with perfect texture in the mid-palate and a beautiful long finish. Any Chardonnay lovers dream wine!

GEOGRAPHICAL INDICATION

100% Sound of White Vineyard, Waihopai Valley, Marlborough

VINEYARD

Only the third release of Sound of White Chardonnay. 2 Ha of 8 year old Sauvignon Blanc was grafted over to Chardonnay (clone B95) in 2013 on a beautiful, clay rich site at Sound of White Vineyard. This strong clay presence provides an inherent richness and density to the fruit, ideal for the style of Chardonnay that we are aiming to produce.

WINEMAKING

The 2018/2019 growing season wrapped up with exceptionally clean fruit and low yields that developed excellent concentration and flavour. January through March was hot and dry with little rainfall and combined with the low yields meant harvest started earlier than usual. It also allowed picking decisions to be made in the vineyard on flavour and reaching optimum ripeness.

Fermented in 500 L puncheons, 15% were new and solely indigenous yeast from the vineyard

ANALYSIS

Alcohol: 12.5%

Ph: 3.19

Acid: 5.9g/L

Sugar: 0.5g/l

CELLARING POTENTIAL

Enjoy over the next 8+ years in the right conditions

FOOD MATCH

Great to pair with savoury dishes such as goats cheese, ceviche, smoked trout and pungent wash-rind cheeses.