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## DELIVERANCE CHARDONNAY 2019

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*4 Stars Michael Cooper  
91 Points Bob Campbell MW*

Golden yellow in the glass, this Waipara Chardonnay is full-bodied and intensely flavoured. Fresh and inviting nose of pineapple, white peach and cream. The palate is full and flavoursome with masses of peach, subtle barrel characters with hints of nutmeg. A rich and delicious Chardonnay perfect for savouring now.

### VITICULTURIST'S NOTES

The grapes for this Chardonnay were sourced mostly from a single vineyard grown on the Glasnevin Gravels, North Canterbury and a small percent from our home block on Omihi Rd. The vines were carefully hand-pruned, and fruit harvested in March after a warm, dry growing season. A difficult flowering limited bunches and only 500 doz were made. The fruit attained optimum ripeness in the dry Autumn weather. Seed lignification and skin ripeness gives the wine a full-bodied fruit-filled balanced palate.

**Date picked:** 26 March 2019

**Brix at picking:** 23.5 | **TA:** 8.50g/L | **pH:** 3.9

### WINEMAKER'S NOTES

We picked our Deliverance Chardonnay off old vines on gravel soils. Providing lovely intensity of fruit flavour. The first half of fermentation goes through in tank, before completing in French Oak barrels. Full malo-lactic fermentation goes through naturally 7 months after harvest in barrel before the wine is blended and bottled on our estate without fining.

**TA:** 6.2g/L | **pH:** 3.45 | **Alcohol:** 14.0%