
DELIVERANCE

CHARDONNAY 2020



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

Three quarters of this Chardonnay were sourced from a single vineyard grown on the Glasnevin Gravels, North Canterbury. The remainder was grown organically on the clay soils at Muddy Water. The vines were carefully hand-pruned, and fruit harvested in mid-April after a warm, dry growing season. 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 2020
Brix at picking: 22.5 | **TA:** 7.73 g/L | **pH:** 3.12

WINEMAKER'S NOTES

Picked in mid March after a particularly fine period of weather, the Chardonnay fruit was in pristine condition. After a long gentle pressing the new juice was settled for two days without fining before being transferred to French oak Puncheons for fermentation. We allowed the wine to go through full natural malo-lactic fermentation in oak before blending together. This wine was bottled onsite without fining, nine months after harvest.

TA: 6.03g/L | **pH:** 3.45 | **Alcohol:** 13.5%