

# *Kulta*

## MATHILDA CHARDONNAY 2019

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HARVEST DATE: 12/03/2019 -15/3/2019  
BRIX @ HARVEST: 23.5 – 23.9  
T.A: 8.5 pH: 3.12 R.S: dry ALC: 14.94%  
REGION: Waiheke Island  
VINEYARDS: Gorse Laneway and Bitch

### WINEMAKING

The 2019 Mathilda Chardonnay comes from two vineyards, Gorse laneway a sheltered South facing steep hillside rich in clay and dry farmed and the Bitch vineyard which is more elevated, exposed to the cooling sea breezes and has a volcanic influence in the soil. All our Chardonnay parcels are hand harvested and macerated before pressing. The pressed juice is left un-fined in tank to begin spontaneous fermentation with wild yeasts. The fermenting juice is then fed and transferred to 500 litre French oak puncheons for fermentation that is hot and fast. The wines are then left on gross lees until blending, small doses of sulphur dioxide are added at topping to help prevent the onset of malolactic fermentation, no lees stirring is carried out. Blending takes place in the New Year and bottling is carried out prior to the following vintage, approximately 11 months in oak.

### TASTING NOTE

2019 Mathilda exhibits beautiful floral oak aromatics with positive herbaceous characters, new season white peach and freshly picked nectarine. Concentrated yet crisp and crunchy, the palate is long and elegant with exquisitely expressive acidity and white fruit tannin. 2019 Mathilda represents the pinnacle of Chardonnay winemaking, a wine that is structured and harmonious with tremendous potential to age. the most incredible elegance and sublime harmony with an extraordinary potential to age.



DUNCAN M<sup>c</sup>TAVISH  
WINEMAKER



MAN O' WAR

WAIHEKE ISLAND  
NEW ZEALAND WINE