

# CATALINA SOUNDS

MARLBOROUGH  
NEW ZEALAND



## 2020 CHARDONNAY

The 2019/2020 season will be one to remember for many reasons. Spring started out with mixed weather – cool temperatures, strong north-west winds, rain and a healthy dose of sunshine which became settled warm weather through flowering in December, ensuring a modest fruit set. Late January into February was hotter than average and very dry, then eased into classic Marlborough warm days and cool nights. The warm days help to ripen and concentrate flavour, while the cool nights retain classic Marlborough acidity. The fruit for the 2020 Catalina Sounds Chardonnay is sourced exclusively from the Southern Valleys in Marlborough, giving a distinct expression that is uniquely 'Catalina Sounds'.

With subtle complexity, almond, citrus and white peach aromas are underpinned by a 'mineral' crushed gravel note. The palate is seamless with rich mid-palate texture from lees contact and refreshing, fine acidity that leaves a long-lasting, impressive finish.

## GEOGRAPHICAL INDICATION

100% Marlborough, New Zealand. Certified with Sustainable Winegrowers New Zealand.

## WINEMAKING

60% Fermented in large French oak casks, 20% fermented in 500 L French oak puncheons and 20% fermented at cool temperature in stainless steel for purity and vibrancy.

## ANALYSIS

Alcohol: 12.5%  
Ph: 3.27  
Acid: 6.4g/L  
Sugar: <1 g/L

## CELLARING POTENTIAL

Enjoy over the next 3-5 years when cellared correctly.

## FOOD MATCH

Diamond Shell Clam ravioli with garlic noir beurre blanc and prosciutto.