



2020 QUEENSBERRY SINGLE VINEYARD CHARDONNAY

WINEMAKER COMMENTS

Instantly appealing with aromas of orange zest, poached nectarine, hazelnut, sweet baking spice and an intriguing note of wet river stone.

The palate is unashamedly rich and mouth filling up front, opening to a taut core of nectarine, pear crumble and toasty oak before a fine bead of acidity draws the palate out to a long textural finish.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Fruit was sourced exclusively from our vineyard in Queensberry from Block 13 (clone 15).

WINEMAKING

Hand picked and whole bunch pressed to stainless steel tank. Mixed and transferred to 500L French oak puncheons (25% new) with high solids, then left to ferment naturally with occasional lees stirring to enhance palate weight and texture. The wine underwent 90% malolactic fermentation, softening the palate yet retaining a fine vein of acidity for balance on the palate.

ANALYSIS

Alcohol: 14.0%

Ph: 3.47

Acid: 7.2

Sugar: 2.37

CELLARING POTENTIAL

10+ years.

FOOD MATCH

Gnocchi with sage brown butter sauce.