



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE CHARDONNAY 2020

TASTING NOTES

Grown in the stony soils of our Home Block, handpicked fruit was gently pressed into French oak, fermented spontaneously and aged for 11 months. Aromas of ripe stone fruit, flint and citrus zest integrate with bold flavours of vanilla and brioche. The palate is powerful yet elegant expressing the excellent fruit weight balanced by fine acidity.





VINTAGE OVERVIEW

Flowering commenced in the first week of December. During this period, the region experienced perfect flowering conditions. January to March produced some of the driest months on record culminating in one of the most exceptional harvests ever seen from the region. Picking began in the 2nd week of March and concluded in the second week of April. The drawn-out nature of the harvest allowed the winemakers to pick at optimal balance and sugar ripeness, as well as physiological ripeness. The warm and fine weather through the late summer months has allowed the development of a riper spectrum of tropical flavours. The resulting wines have wonderful fruit concentration and aromatic power.

VINIFICATION

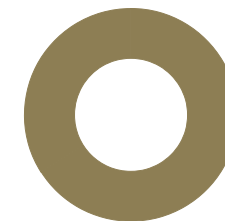
The grapes were carefully hand harvested in the early hours of the morning and returned to the winery in small bins. After gentle whole-bunch pressing in our basket press the juice was fermented in a mix of new and seasoned French oak. Free run juice was kept separate from the pressings and the wine underwent wild fermentation and then malolactic fermentation. After 11 months in barrel, the wine was blended and bottled on the Rose Family Estate.

FLAVOUR PROFILE

Nectarine		Citrus	
Pastry		Stonefruit	

VINEYARD COMPOSITION

Home Block



TECHNICAL DATA

Harvested 26 March - 4 April 2020

Alc	13.5%
RS	1.8g/L
TA	6.1g/L
pH	3.33



Marlborough,
New Zealand