

# WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



## RESERVE CHARDONNAY 2021

### 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 less than perfect flowering conditions which resulted in a lower-than-average potential yield. Balance of yield to canopy health was excellent. January, February, and March produced some of the driest months ever recorded with picking beginning in the last week of February and concluding in the last week of March culminating in one of the earliest vintages in the region and also one of the most exceptional harvests we have seen. The warm fine weather through the late summer provided exceptionally clean and healthy fruit, creating the a riper spectrum of tropical fruit flavours, this provided the winemakers with an extensive array of complimentary blending components from which to assemble some fantastic wines. The resulting wines from the 2021 vintage have wonderful fruit concentration aromatic power and defining elegance which are all hallmarks of this outstanding vintage. The elegance and poise seen from the 2021 wines will truly make this one of the most celebrated years for some time.

### VINIFICATION

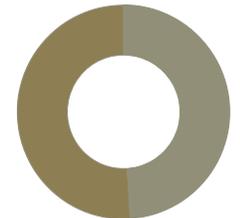
The grapes were carefully hand harvested in the early hours of the morning and returned to the winery in small bins. After gentle whole-bunch pressing in our basket press the juice was fermented in a mix of new and seasoned French oak. Free run juice was kept separate from the pressings and the wine 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	
Rapaura	



## TECHNICAL DATA

Harvested 15 - 18 March 2021

Alc	13.5%
RS	2.14g/L
TA	6.5g/L
pH	3.3





# WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



## RESERVE CHARDONNAY 2019

### TASTING NOTES

Grown in the stony soils of our home Block and Rapaura vineyards, this wine speaks of its home. Handpicked fruit was gently pressed into French oak, fermented spontaneously and aged for 11 months. It displays intense aromas of stone fruit and citrus supported by notes of brioche and subtle oak. The palate is rich yet refined, expressing powerful fruit weight complemented by fine acidity.

### VINTAGE OVERVIEW

Flowering commenced in the first week of December. During this period the region experienced higher than average rainfall limiting the potential yields. January and February were some of the warmest months on record culminating in one of the earliest harvests seen in the region. Picking began in the first week of April. The harvest consequently was not condensed allowing the winemakers to pick at optimal balance and sugar ripeness, as well as physiological ripeness.

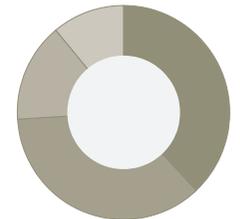
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## ACCOLADES

## VINEYARD COMPOSITION

Rapaura	●
Home	●
	●



## TECHNICAL DATA

Harvested 19th – 22nd March 2019

Alc	13.5%
RS	2.7g/L
TA	6g/L
pH	3.33



Marlborough,  
New Zealand