

CHARDONNAY, GREYSTONE

Vintage

2020



The Chardonnay is a blend of two blocks and two clones – clone 95 and Mendoza.

TASTING NOTE

Pale lemon in colour with aromas of ripe nectarine and pink grapefruit. Toasted almonds and bran appear with some fine blossom too. Rich mouth-feel with exotic spice and lemon pith, balanced with a lengthy mineral spine.

VINTAGE CONDITIONS

2020 was a great year for Chardonnay in North Canterbury, an early warm spring without frost followed by good flowering. A gentle Autumn allowed even ripening before harvest. Organically managed, the combination of under-vine cultivation & fewer irrigation cycles has driven the Chardonnay roots deep into the soil. The Chardonnay is a blend of two main vineyard blocks. One block is limestone dominant, while the other is clay.

VINIFICATION DETAILS

The hand-picked Chardonnay blocks are processed without the use of additives, pressing the Limestone block as whole bunches and the Clay block after foot crushing first. Each block was fermented separately in French oak barriques without intervention, allowing the wild yeasts and bacteria to perform primary and malo-lactic fermentation through to completion. Barrel aged for 10 months before estate bottled without fining.

TECHNICAL ANALYSIS

Alcohol

13.5

pH

3.38

Acidity

5.8

ATTRIBUTES



Origin

New Zealand



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

Waipara



Vegan

Yes