

ON GIANTS' SHOULDERS

CHARDONNAY 2019

Alcohol	12.5%
pH	3.18
T.A.	7.2g/L
Harvest brix	20.7

Harvest	15.03.19
Bottled	September 2020
Bottles Produced	1376
Cellaring	6-8 years

VINEYARD

With vines planted in 1988, our four-hectare vineyard has been producing classic Martinborough wines for nearly 30 years.

VITICULTURE

A single clone, B95 planted in 1999, the vines are now reaching good maturity. The aim in the vineyard is to produce a delicate chardonnay, retain acidity, and harvest at lower sugar levels. To do this we employ substantial shoot positioning, rigorous crop selection and limited leaf removal. These vines are now in third year of being grown without irrigation. All vineyard work is undertaken by our dedicated family members, friends and community.

SEASON

The 2019 season will be defined by a cool, wet spring followed by an intensely warm and dry Summer. The season started with cold frosts that affected many growers in the region. What followed was a very wet spring, giving us powerful canopy growth. A cool period over flowering reduced bunch size. In late December and switch was flicked and the region went into a period of warmth and high sunshine, which caused a rapid period of ripening. This followed through to harvest which was stress-free, delightful and dry.

WINEMAKING

Hand harvested and hand sorted in the vineyard, picking took place on the 15th of March. In the winery, the fruit was gently whole bunch pressed directly to a mixture of French Oak puncheons and seasoned barriques, with 15% new oak in the finished wine. Ferment commenced naturally, and was completed quickly at warm temperatures. The wine remained in barrel for 12 months, on gross lees where full spontaneous MLF occurred. The wine was blended and transferred to tank in March 2020 and where it rested for an additional Winter before being bottled without fining, filtration or stabilisation in September 2020.

