



MARLBOROUGH CHARDONNAY 2017

VARIETY

100% chardonnay.

GRAPEGROWERS

Grown at the Wrekin® and Astrolabe Farm vineyards.

LOCALITY

Lower-Wairau and Southern Valleys, Marlborough, NZ. Astrolabe Farm is my home vineyard in the lush Grovetown sub-region. The Johns family grow their Chardonnay in the Wrekin Valley, which is a tributary of the Fairhall/Brancott Valley.

SPECIFICATIONS

Alcohol	13%
Residual sugar	<1 g/l
pH	3.37
Total acidity	4.9 g/l

VITICULTURE

Climate The 2016-2017 growing season was much warmer than usual and made tricky by two heavy rain events followed by extended moist conditions that necessitated a rushed harvest. Because of the low cropping levels on our chardonnay, the grapes were ripe and ready to harvest before the rain had caused any deterioration in the fruit quality, leading to typical flavour and aromas in the wine.

Soils Largely grown on a free-draining silty loam, with some on the tight clays of a steeply sloping hillside.

Vine Management Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, with minimal leaf

plucking. Extensive fruit thinning enhances concentration of flavour.

WINEMAKING

The fruit was hand-picked and whole-bunch pressed. Only the free-run juice was used, and this was fermented in French oak puncheons and barriques, using both select and wild yeast. Frequent bâtonnage, full malolactic fermentation and ten months' barrel maturation have added to the texture and complexity. This wine is unfinned.

TASTING NOTES

Colour/Appearance Mid straw gold.

Aroma/Bouquet Ripe melon, nectarine and fig, with light nut meal and brûlée notes.

Palate A wine of gentle creaminess and elegant texture, with tropical and stonefruit flavours, leesy nuances, pleasing weight and long, dry, mineral finish.

Cellaring I think the wine will near its best drinking after two year's bottle age and age gracefully thereafter. The wine was bottled 6th March, 2018 and is already drinking very well.

Suggested Foods Great with poultry, roasted vegetables, dishes with toasted sesame, miso or truffle, and dishes with creamy sauces.

Serve Cool room temperature.

Simon Waghorn, Winemaker.