

# Rochford. Captivate the senses.

## Latitude Chardonnay 2020

### Tasting Notes:

Medium Yellow/Straw in colour. Fine aromas of citrus pith, white nectarine, and orange blossom. The front palate beams with sunny fruit, peachy with a twist of lime zest. Fresh, lively acid carries the crisp but vibrant fruit into a warm fruit crumble and double cream texture on the back palate. Solid apple crate tannins draw the wine to a lingering finish.

### Viticulture Notes:

Our winemaking philosophy is to produce the best fruit possible in the vineyard and allow the wines to express the individuality of the vineyard and each growing season. The grapes for this wine were handpicked with viticultural practices based around maintaining balance in the vineyards, sustainability and responsiveness to changing environmental conditions.

A blend of fruit coming from Briarty 9 and Isabella's vineyards.

2020 is characterised as a long and cool season. Winter rains continued into spring giving full verdant vine canopies to set up the growing season. Flowering conditions were less than ideal leading to reduced fruit yields. The season progressed with very mild conditions frequently without prolonged sunlight. These mild conditions and cool nights extended the ripening period for grapes well into Autumn and allowed for the evolution of cool climate characters retaining vibrant natural acidity.

Chardonnay Clones: 96 (68%) and I10V5 (32%)

Harvest: Handpicked on the 26th and 29th of February

Vinification & Elevage: Fruit was crushed and pressed to French oak barriques (10% new) for primary fermentation. 5% of the blend underwent malolactic conversion. 8 months on lees in oak.

### Technical Data:

Alcohol 12.8%

Contains Sulphites

