



EVA PEMPER Single Vineyard CHARDONNAY 2020

Vintage: 2020

Variety: Chardonnay

Origin: Marlborough

Harvest Date: March 2020

TASTING NOTE

Bright, fresh and fruity with aromas of peach and apple with tropical fruit scents then vanilla and lees woven through a moderate French oak layer. On the palate - dry with a satin texture, weighty and youthful with flavours of stone fruits and baking spices, grapefruit, apple, a moments of tropical fruit and fine wood tannins, with medium+ acidity textures. Balanced and well made with immediate drinkability from today and through 2024.

GROWING SEASON

Marlborough region experienced a cooler period coming off the back of flowering, tempering yields across the region to compensate for an excellent berry set.

Growing degree days were well above average but lower than the previous two years. The 2019/2020 summer, from the second week of December through most of January, was cooler than average. Temperatures in February were well above average, ensuring a good start to ripening.

March was slightly cooler than average, but with warm days and cool nights and almost no rainfall. It allowed fruit to ripen in ideal conditions without any disease pressure from botrytis bunch rot. The lower night temperatures helped to retain acids. Vintage 2020 in Marlborough has produced fruit of exceptional quality and flavour concentration.

WINEMAKING

The grapes were hand harvested and gently whole bunch pressed to French oak barrels for fermentation with selected yeast strains with aim to preserve the aromatic and fruit flavours from the vineyard. Wine was barrel aged for 10 months on lees to build mouthfeel and texture. Wine was produced at Marlborough Vintners winery on Rapaura Road, Blenheim, Marlborough.

FOOD MATCHING

Pairs well with diversity of foods. Smoked fish and seafood are a great choice to match together with different poultry and pork dishes.

CELLARING POTENTIAL

Immediate drinkability from today and through 2024.