

ON GIANTS' SHOULDERS

CHARDONNAY 2021

Alcohol	13%
pH	3.27
Harvest Brix	22.4
Harvest	14 March 2021
Bottled	December 2022
Bottles produced	1437

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 have reached good maturity. In the vineyard, the aim is to produce a delicate chardonnay, while retaining acidity, and harvesting at lower sugar levels. To do this, substantial shoot positioning, rigorous crop selection and limited leaf removal are used. These vines are now in their fourth year of being grown without irrigation.

SEASON

The 2020-21 season started early with warm weather and good growing conditions. A cold front late November to early December stayed for about 7 days, which was in the middle of our flowering period. This caused major disruption to the amount of fruit set, and thus the 2021 yields were minuscule. With the smaller crop plus a warm and dry summer, fruit concentration was high and harvest could commence early. The challenge for the 2021 wines was about balancing fruit flavour and aromatics with finesse and acidity, without excessive alcohol levels.

TASTING NOTE

Hand harvested and hand sorted in the vineyard, picking took place on the 14th of March. The nose shows light signs of pencil shavings with river stone and beautiful minerality. This is complemented by yellow citrus fruit and citrus flowers with a very light influence of French oak. The wine is refined with a linear structure and soft acidity that holds the wine tightly together. It gives length and helps hide the ripe fruit characters, waiting to be unravelled and exposed over time. This understated and shy wine will require some time to show its generosity. Drink this until 2028.

