



CHARDONNAY 2020

VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	B95
Soils	Limestone Marl soil spread through river gravels.
Vine Age	Planted 2012
Vine Density	4,000 / Hectare
Trellis System	VSP / Cane Prune

WINEMAKING

Winemaker	Antony Worch
Harvest Date	24th April 2020
Brix	22.5
Residual Sugar	<1 g/l
pH	3.28
T.A	8.5 g/l
Peak Fermentation Temp	19
Oak Percentages	100% French Oak
Time in Barrel	9 months
Fining	None
Filtering	Sterile
Alcohol	13.5% Alc
Total Cases Produced	240

VINTAGE REVIEW

A return to more traditional conditions for the Waitaki in Spring and Summer meant times of turbulence amongst periods of genuine warmth. These conditions gave way to lighter crops but intense small berries. Because of this we called it early as being a 'vintage' year for Waitaki wines.

The nature of limestone soils means seasons like this can easily be managed, with canopies kept healthy and fruit free of disease. Autumn was the most generous of all seasons, it allowed the luxury of picking at the perfect time for fruit acids and flavours to be shown.

The wines from this vintage will be enjoyed for many years.

TASTING NOTE

The grapes have been handpicked and whole bunch pressed before barrel fermentation. Generous and textural palate combining minerality and richness with long lasting aromas of white flowers and complex spices showing fresh ginger, white pepper and vanilla bean.

WAITAKI VALLEY
WINE OF NEW ZEALAND