



SMALL BATCH

VARIETY: *Chardonnay*

REGION: *Marlborough*

VINTAGE: *2020*

The Small Batch collection was created after our winemakers discovered limited parcels of outstanding quality fruit which they knew would make excellent wine. Each parcel is individually managed during winemaking to retain vineyard character. This Small Batch wine is classic cool-climate Marlborough Chardonnay. Look for notes of white peach, lemon, toasted hazelnut, and flint on the nose. Enjoy the rich, concentrated palate, with bright zest balancing the fruit sweetness. Ripe lemon and peach flavours, with grapefruit on the finish.

VINEYARD REGION

Only the best Chardonnay fruit was hand harvested from select blocks in Marlborough's Wairau and Southern Valleys. The Southern Valleys feature some of the region's oldest vines and best Chardonnay.

WINEMAKING

Fruit was pressed at the winery immediately after picking. Juice settled overnight before being racked to tank and having yeast added ahead of transfer to oak barrels. The wine was fermented then matured predominately in French oak hogsheads and puncheons and 1000L German oak barrels for 10 months. 12% of the oak was new and 18% one year old, with the balance older. This selection ensures the wine has subtle oak character which allows the fruit to shine. The wine was fined and filtered for bottling.

VINTAGE CONDITIONS

The 2020 harvest season will be remembered for decades to come. Just as harvest started the government announced a nationwide lockdown due to COVID-19. Despite the adversities that this put on the team, 2020 produced some spectacular results with top quality fruit. Marlborough saw a mild start to the growing season, with the soil retaining a good level of moisture after a fairly dry winter period. Settled weather during the harvest period allowed the winemakers to pick depending on physiological ripeness, delivering optimum flavour spectrums.

FOOD MATCH

This Chardonnay is perfectly matched for get-togethers with friends and family, and is a great accompaniment to creamy pasta.

WINE ANALYSIS Alc/Vol 13.5% | pH 3.45 | TA 6 g/L | RS 1.2 g/L

AGING POTENTIAL

Enjoyable now or will reward cellaring for up to five years.

WINEMAKER: *Duncan Shouler*

