

2014 GISBORNE CHARDONNAY

Winemakers Notes

Vintage 2014 was lovely in Gisborne, especially the early part of it, when the Chardonnay was harvested. We were able to pick clean fruit with good sugar levels. Our 2014 wine was tank fermented and then barrel aged for about 8 months. We didn't use any new barrels, so the oak component is very subtle – it does however give the wine lovely richness, weight and texture.

Analysis

Alc 13.5% **Acid** 7.9g/L **Res Sugar** 4g/L **pH** 3.49

Tasting Notes

Colour: As a young wine, this is pale in the glass with pale gold highlights. As the wine ages, the colour will deepen.

Bouquet: The nose is typical Gisborne Chardonnay. It is a delightful melange of peach, nectarine and melon backed with subtle lees and oak characters

Palate: The palate is full of fresh fruit character, yet also has richness, weight and length.

Cellaring

Gisborne's warm climate tends to produce chardonnays that show well in their youth. That said, with careful, cool cellaring, this wine will gain further complexity into the medium term.

Food Matches

Brilliant with fish, seafood, poultry and pork.

Suggested Wine List Description

In the absence of strong oak characters the varietal characters come shining through. Lush melon and grapefruit aromas dominate the bouquet. The palate is filled with an avalanche of intense, ripe tropical fruit flavours that develop with every sip.

Independent Reviewer's Comment

Awards