

2015 GISBORNE CHARDONNAY

Sustainable Wine NZ Registration Number: SW2F286498BD

Winemakers Notes

Vintage 2015 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 final assemblage contains 70% barrel fermented wine (Doug and Delwyn Bell's Clone 548) and 30% tank fermented. As a result, oak levels are subtle – oak is evident, but it is bound up with lovely fruit and lees derived characters. About $\frac{1}{3}$ of the barrel ferment parcel went to barrel straight from the press. This 'wild and dirty' component adds real complexity to the finished wine.

Analysis

Alc 13% **Acid** 7.7g/L **Res Sugar** 4g/L **pH** 3.48

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

"Fruit expressive and fragrant, the appealing bouquet shows ripe stone fruit, citrus and almond characters, leading to a succulent palate that is nicely rounded and smooth. The wine is elegant and gentle with attractive fruit flavours, finishing long and silky." Sam Kim

Awards

86 Points/4 Stars – Wine Orbit August 2016