

## 2016 GISBORNE CHARDONNAY

Sustainable Wine NZ Registration Number: NZW33DDC53B9

### Winemakers Notes

Vintage 2016 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. The juice commenced ferment in tank and then was run off to a mixture of seasoned American and French barrels to complete ferment. The wine then stayed in barrel, on gross lees, for a number of months. This wine is based on fruit from Delwyn and Doug Bell's vineyard in Back Ormond Road, just outside of Gisborne city. It is all Clone 548 which famously is the main clone planted in the famed Corton Charlemagne Grand Cru vineyard in Burgundy.

### Analysis

**Alc** 13.5%      **Acid** 7.6g/L      **Res Sugar** 3.4g/L      **pH** 3.45

### 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

"It is gently lifted on the nose showing golden peach, mango, lemon peel and subtle vanilla characters. The palate is succulent and beautifully rounded with creamy texture and attractive fruit intensity. The wine is up front and friendly with appealing fruit flavours and smooth mouthfeel."

### Awards

4 Stars – Wine Orbit, March 2018