

2017 GISBORNE CHARDONNAY

Sustainable Wine NZ Registration Number: NZW77394F9C6

Winemakers Notes

Vintage 2017 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. This is supplemented by Clone 15 Chardonnay from Richard McIntyre's block in Opu.

Analysis

Alc 13% **Acid** 7.4g/L **Res Sugar** 3.3g/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

"Partly barrel-fermented, this wine offers good value. Light lemon/green, it is full-bodied, with very good depth of peachy, slightly toasty flavours, and fresh acidity keeping things lively. Drink now or cellar." Michael Cooper, March 2019

Awards

Winestate Recommended/Best Value Buys - May 2019