

‘BIG & BUTTERY’

2018 SELECT VINEYARDS GISBORNE CHARDONNAY

Sustainable Wine NZ Registration Number: NZW32D95CAAD

Winemakers Notes

In 2018 we again used Delwyn and Doug Bell’s Clone 548 Chardonnay to craft the Big and Buttery. This is a dry-grown block in their vineyard on Back Ormond Road, just out of the city of Gisborne. The wine was fermented in American oak barrels (just over one third new). Once the primary fermentation was finished, all of the barrels then went through a secondary malolactic fermentation. This imbues the wine with buttery notes. The wine went into barrel on 15th March 2018 and came out of barrel on 26th February 2019 – so 11 months in oak.

Analysis; **Alc** 13% **Acid** 6.6/L **Res Sugar** 3g/L **pH** 3.30

Tasting Notes

Colour: Pale straw in the glass at bottling, but will slowly deepen with time.

Bouquet: Stonefruit and melon backed by vanillary oak and a buttered pop-corn character from the MLF.

Palate: Big, rich and weighty, yet with elegance and finesse.

Cellaring

Already approachable, but will cellar happily into the medium term in a cool environment.

Food Matches

The oak ageing makes this wine an excellent match with full flavoured rich dishes, in particular poultry, pork, salmon and crayfish.

Suggested Wine List Description

Independent Reviewer's Comment

“For those who want to “relive the 80s”, this is a bold chardonnay style, fermented and aged for 11 months in American oak barrels (33% new). Bright, light yellow/green, with a fragrant, toasty bouquet, it is mouthfilling, with balanced acidity and strong, youthful, peachy, toasty flavours.” Michael Cooper.

Awards

Gold Medal - New World Wine Awards, October 2019

4 Stars/Best Value Buy - Winestate Magazine, May 2020