



Saving Grace

2018 CHARDONNAY

*It's as if the mountain sprawled there, high ridges along its spine. In the crook of an elbow, sheltering us from the sea wind, they made a place for us, and this place is our **Saving Grace**.*



Growing

This Chardonnay comes from our Home Block Vineyard. The 2018 vintage provided a reasonable amount of angst and hair pulling due to the wet and warm weeks after Christmas, but the vineyard team put in a huge effort and the ripe fruit was pristine.

Home Block Vineyard, Waipara Valley, North Canterbury.

Winemaking

The Chardonnay fruit was hand harvested and gently pressed to barrel where it was left to ferment with wild yeast. The wine ferment and malolactic ferment both went through with ease, a tribute to the meticulous work in the vineyard. We used 20% new French oak puncheons to contribute texture and the wine was bottled unfinned and unfiltered.

Alc 13.5% / pH 3.61 / TA 5.47

Tasting

A cool climate Chardonnay with characters of stone fruit leading the way and subtle oak in a supporting role. Savoury, mineral notes and textural qualities draw out to a refreshing finish.

Our Saving Grace

This wine makes Assistant Vineyard Manager Ben smile, it was he who was looking particularly stressed nearer to vintage and it was a very relieved, smiling Ben when the fruit was harvested in great condition.