



Saving Grace

2019 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 2019 vintage provided a reasonable amount of angst and hair pulling due to 'less than favourable conditions' during flowering. However, the weather settled and the warm conditions that followed ripened the fruit beautifully.

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 a combination of cultured and wild yeasts. Following primary ferment, the wine underwent malolactic fermentation, adding a velvety texture that beautifully contrasts the vibrant acidity. We used 10% new French oak puncheons to contribute texture and the wine was bottled unfiltered and unfiltered.

Alc 13.5% / pH 3.54 / TA 5.95

Tasting

A cool climate Chardonnay with ripe stone fruit and delicate floral aromas. The palate mirrors the nose with juicy stone fruit and citrus pith leading the way, supported by subtle oak. 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.