

CHARDONNAY



VINEYARD & PRODUCTION INFO

Vineyard location: Wairau Valley

Vineyard size: 1.5 ha

Green status: 100% certified sustainable, 100% certified organic

Soil composition: silty loams on greywacke

Training method: Vertical Shoot Position (VSP)

Elevation: 85 ft a.s.l.

Vines/hectare: 3,703 vines/ha

Exposure: slight North

Vines age: 27 years

Harvest time: mid March

First vintage: 2016

Production: 2,000 cases



WINEMAKING & AGING

Varietal composition: 100% Chardonnay

Fermentation

Container: older French oak barrique

Length: 1-3 months

Temperature: 50-57 °F

Maceration

Technique: hand harvested, transfer directly to the press with whole bunches, gentle pressure to separate the juice from the skins. Juice clarified through gravity settling of grape solids. Rack clear juice to barrel after 24hrs. Natural fermentation with wild yeast from the vineyard.

Malolactic fermentation: yes

Aging

Container: barrique

Wood: French oak

Length: 10-14 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13.5% ABV

pH: 3.4

Residual sugar: 2 g/l

Acidity: 6.5 g/l



FOOD PAIRINGS

Lobster, poultry, and fish dishes pair perfectly with pasta featuring creamy sauces and nutty or creamy cheeses. Great for sharing a drink with friends during lunch or dinner.



TASTING NOTE

Lemon and cream aromas, coupled with subtle oak and white peach flavors on the palate. Enjoy the bright, zesty texture, fresh acidity, and minerality on the palate with a kick of grapefruit on the finish.

PRODUCER PROFILE

Estate owned by: Gus & Swan Altschwager + Mark & Emma Kenneally

Winemaker: Gus & Swan Altschwager

Total land under vine: 30 ha
Winery production: 35,000 cases

Region: Wairau Valley
(Marlborough-New Zealand)

