



CHARDONNAY 2019

VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	B95
Soils	Limestone based soil spread through river gravels
Vine Age	Planted 2012
Vine Density	4,000 / Hectare
Trellis System	VSP / Cane Prune

WINEMAKING

Winemaker	Antony Worch
Harvest Date	24th April 2019
Brix	22.5
Residual Sugar	<1 g/l
pH	3.28
T.A	8.5 g/l
Peak Fermentation Temp	19.2
Oak Percentages	100% French Oak (26% New Oak)
Time in Barrel	10 months
Fining	None
Filtering	Sterile
Alcohol	13.5% Alc
Total Cases Produced	160

VINTAGE REVIEW

Waitaki vintage 2019 proved to be strongly influenced on the individual personalities of Spring, Summer and Autumn. Spring was aggressively cold and wet and proved challenging to flowering. With almost perfect timing the clouds lifted on the 1st of December, and Summer proved too be generous to vine and fruit. The fruit set in the vineyard was low, and the warmth of Summer ripened the reduced fruit almost perfectly. Autumn cooled slowly and allowed the fruit to hang without disease concerns. The fruit flavours and natural acidity that the Waitaki is famous for has never been so well achieved.

TASTING NOTE

The grapes have been handpicked and whole bunch pressed before barrel fermentation. Generous and textural palate combining minerality and richness with floral aromas and layers of oak.

WAITAKI VALLEY
WINE OF NEW ZEALAND