



#### HARVEST DETAILS

**CLONE** 2-23 / B95

#### VINEYARD

China Terrace, Bendigo 320m

**SOIL** A mix of fine loess, clay and schist

HARVEST DATE 06/04/2019

**BRIX** 22.5

TITRATABLE ACIDITY 7.50 g/l

**PH** 3.19

#### WINE ANALYSIS

**ALCOHOL** 13.5%

RESIDUAL SUGAR

**TITRATABLE ACIDITY** 5.40 g/l

**PH** 3.42

# bendigo single vineyard CHINA TERRACE 2019 chardonnay

A seamless Chardonnay with length and purity.

# SINGLE VINEYARD

Drawing from Gibbston Valley's<sup>™</sup> most intriguing vineyards, the Single Vineyard range gives full voice to site.

# 2019 BENDIGO GROWING SEASON

A very high quality vintage, in spite of a severe October frost. Warm spring and summer conditions gave even bunch weights and moderate yields. Benign conditions continued through to picking, with sufficient rainfall to keep vines healthy. Fruit at harvest was in beautiful condition, with good acidity and ripeness.

### VINEYARD

The China Terrace Vineyard is located in the Bendigo subregion of Central Otago. Gently sloped and north facing, it has 4 clones of Pinot Noir and Chardonnay planted over some 7 hectares. Being over 320m, its retains a coolness relative to Bendigo's natural warmth. This, and the complex accumulation of loess, clay and schist in its soil, gives wines of fresh, bright complexity.

#### WINEMAKING DETAILS

Fruit is encouraged to ripe evenly, and picked when flavours are in the citrus / peach / mineral spectrum. The winemaking is simple: handpicked fruit is very gently pressed to a maximum yield of 550 L/ tonne, then sent directly to barrel on full solids for fermentation. Fermentation and MLF are indigenous. The wine spends 10 months in 25% new oak; with a mix of puncheons and barriques being used.

### AROMA AND PALATE

White gold colour. Profuse honeydew melon and sweet white florals enliveny the nose. The palate expands with silken power and grace, expanding with layers of sweet beauty. The fruit plays the major role, overlaying very subtle barrel tones.

#### CELLARING

With its poise, acidity and freshness, this Chardonnay will comfortably cellar 10-15 years.

# CENTRAL OTAGO HANDCRAFTED WINES