



Odyssey Gisborne Chardonnay 2020

## Attractively fruited and elegantly expressed....

Luscious and fruity, this is smooth drinking Chardonnay with ripe stone fruit, mango and citrus flavours. The palate is smooth and rounded, with excellent richness nicely framed with soft acidity. It's creamy and has a very long finish on the palate.

## **VITICULTURALISTS NOTES**

The Odyssey Gisborne Chardonnay is sourced from Gisborne the most easterly of New Zealand's grape growing regions and the first region to see the light. This vineyard is one of the oldest in the region and the grapes are Mendoza clone which give small berries and concentrated flavor. We do not irrigate over summer as the heavy silt loam and clay in the soil holds the moisture .Gisborne experiences high sunshine hours over. summer, perfect for the Chardonnay grape. The near perfect summer of 2020 meant we could harvest when the flavours had peaked and when the fruit was in optimum condition.. Picking by hand has resulted in fruit in the best condition being delivered to the winery. Harvested 24 March 2020

Harvest Brix: Harvest TA Level: 7.5 Harvest PH Level: 3.50

## **WINEMAKERS NOTES**

Handpicked the grapes were gently pressed and cold settled for 36 hours to yield the cleanest, freshest juice naturally. A portion of the juice was then fermented at a cool temperature with special yeasts to highlight the abundant fruit flavours of the Gisborne Chardonnay, the rest fermented at warm temperature in barrel to increase the texture and creamy nature of the wine. After a partial malolactic ferment the wine rested sur lees for ten months and in barrel gently stirred before being carefully prepared for bottle. Bottled September 2020.

 PH Level:
 TA Level:
 Alcohol Content:

 3.55
 .6.55q/l
 13.0%

ODYSSEY WINES LTD