



CRU

MANGATAHI CHARDONNAY 2018

Season Summary

A warm season with the early to mid-summer being dry and relatively stress free from a growing perspective. A humid, somewhat damp March meant perfect timing of harvest was crucial.

Viticulture

Old Mendoza vines (25 yrs +) grown on river terrace soil, light silty loam over gravel. Managed to SWNZ standards with a nil residue spray programme. Harvest Date: 20th March 2018

Winemaking

100 % Hand harvested fruit was whole bunch pressed and then fermented in a blend of new and aged French oak barriques, 50% new. 100 % indigenous malolactic fermentation with a small amount of lees stirring during the 10 months in barrel before bottling. Minimal filtration.

Tasting Note

Straw colour. Fresh and vibrant with grapefruit, melon and citrus fruit on the nose with complexing nutty, cashew notes. A savoury, lush and full palate with balancing acidity and tension. Immediately appealing as a young wine but with an obvious ability to age for 5+ years.

Chemical Analysis

Alcohol: 12.7%

TA: 6.9 g/l

Ph: 3.35

Other additives: None

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 290 x 6pks

