



Wine: Thomas 2019 Chardonnay

Region: Thomas Estate Vineyard, Waiheke Island

Varietal/s: 100% Chardonnay, clones: 15, 95 and 548

Elevage: 11 months in French barriques, 37% new.

Style: Barrel fermented chardonnay

Production: 3288 Bottles (750ml)

Closure: Screwcap

Alcohol: 13%

Cellar door: \$45

Online sales: www.batchwinery.com

Fruit growing: The estate chardonnay is grown on an exposed ridgeline, this site is cool and windy, producing a citrus flavoured chardonnay with bright refreshing acidity; a perfect site for premium age worthy chardonnay. The 2019 growing season was one for the record books. Spring conditions were ideal, flowering was wet yet still and calm. It rained almost all of December, the water table was stocked for a long dry summer. January to March saw some exceptionally hot days with a few weather events. 2019 will be remembered for a bumper harvest and ripe, concentrated wines.

Winemaking: Hand harvested mid to late March. Whole bunch pressed to tank, warmed for spontaneous fermentation (on full grape solids) then racked to seasoned and new French oak barriques for a wild alcoholic fermentation. After fermentation, the barrels are aged sur Lie; we stir barrels as needed to promote mouthfeel whilst allowing others to sit dormant to promote matchstick/flinty characters. Spontaneous malolactic fermentation takes place in barrel; this process promotes softness and roundness to the wine. Blended after 11 months in barrel and estate bottled.

Tasting note: Yellow gold in colour. Aromas and flavours of struck match, yellow grapefruit zest, nectarine and a touch of fennel. Smooth, textured with bright acidity.

94 Points Sam Kim