

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



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TE WHARE RA 2020 CHARDONNAY

The growing conditions here in Marlborough, mean that it is well-suited for the production of world class Chardonnay. We have a relatively cool climate which results in a long, even growing season which is great for flavour development. This means that we can make a style of Chardonnay which balances concentration and complexity, whilst retaining the finesse that a higher natural acidity brings – which is unashamedly the style we like to drink!

This 2020 release is a blend from 2 certified organic vineyards – our TWR home block here at the winery, and The Wrekin Vineyard at the top of the Brancott Valley which is owned by the Johns family. We have the Mendoza clone of Chardonnay here on the home block plus a small amount of Clone 6 and the vines are now over 40 years old. We were very excited to be able to procure some organic certified fruit from The Wrekin (Clone B95) as we have seen the exceptional quality that this vineyard has produced in the past. The wine is made using traditional techniques.

Winemaking: All fruit for this wine was hand-picked and then hand-sorted. The grapes were destemmed, crushed then gently air bag pressed, soft pressings were included with the free run juice. Juice was run to tank for settling overnight and then filled to oak with light solids the next morning. All the parcels for this 2020 release were fermented in large format French oak demi-muids (25% new). All parcels spent a long time on full lees to provide added texture and complexity. All parcels underwent MLF and were in barrel for 10 months before final blending. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: Lifted aromas of pink grapefruit, toasted almond, and white nectarine are complemented by some lovely savoury notes, with some white florals and hints of spice. These aromas follow on to complex, fleshy palate with real depth of flavour including grapefruit, and ripe stone-fruit as well as some savoury, mineral notes. Well integrated oak and a lingering, ripe acidity complete this wine.

Vintage: Over the spring of 2019 we experienced great conditions over flowering which led to moderate crops and a nice, even set which was great after the bad flowering we had in 2019. The summer that followed was warm, dry and very nice and even with no big heat spikes – similar to the 2016 growing season. We have described it as “the Goldilocks vintage” = not too hot, not too cold, just right!

We did not get the issues with extreme drought like we had in 2019, and so the more gentle summer conditions meant that we had the first fruit into the winery mid - March and harvest completed by the first week in April. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2020 Chardonnay is drinking well now but we are consciously making a style that will benefit from some bottle age, so it will also develop with careful cellaring for 4-6 years.

TECHNICAL DATA

Fruit Source:	54% TWR home block - old vines 46% The Wrekin Vineyard	Residual Sugar:	Dry
Variety:	Chardonnay	Production:	388 cases
Harvest Date:	26th March & 3rd April 2020 (Home Block) 2nd April 2020 (The Wrekin)	Cellaring:	4-6 years

Alc 13.2% vol

pH 3.30

TA 5.5g/L