

2020 Te Kano Bannockburn Chardonnay

A complex and powerful Chardonnay with aromas of yellow peach, pineapple and baking spice. Ripe peach, pineapple and melon follow through the palate with generous toasted oak, hazelnut and creme brulee at the core. A wet stone acidity keeps the wine focused and driven through to the finish.

Rich and opulent, this powerful and complex wine brings ripe generous fruit and focused acidity together seamlessly into a poised and elegant expression of single site Chardonnay.

Vintage

The 2020 season started cool and dry, with warmer Summer temperatures leading into a long, warm Autumn. The season delivered lower yields of small berries, with excellent ripeness and flavour concentration.

Vineyards

The Jerome vineyard is home to our Bannockburn Chardonnay. The devigourating influence of Jerome's sandy soils deliver small, intensely flavoured bunches that ripen evenly on the North facing slopes. The hot days and very cools nights promote ripe fruit characters while retaining a fresh and vibrant acidity.

Varietal

100% Chardonnay, Mendoza clone.

Winemaking

Hand harvested and bunch pressed to tank for light settling. Barrel fermentation and extended lees stirring over 10 months helped to build mid palate texture and complexity.

Cellaring	Drink	now	to	+8	years
Serving	Serve	at 1	5°C		

Technical Data pH3.32 TA.....7.1

Residual Sugar......0 Brix......23.8 Alcohol......14% v/v