



MONTFORD
ESTATE

MONTFORD ESTATE 2021 Chardonnay

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Chardonnay

Vineyard Locations

77% Southern Valleys

18% Wairau Valley

5% Awatere Valley

Wine analysis

Alc – 14%

pH – 3.39

T.A – 5.5g/L

R.S – 1 g/L

VINEYARDS

The fruit for this wine was sourced from four complementary vineyard sites. Two of these are located in Marlborough's Southern Valleys, one in the Omaka Valley and the other in the Waihopai Valley, both these sites have clay loam soils which lend texture and complexity to the wine. The other two vineyards are located in the Wairau and Awatere main valleys with well-drained stony, silt loams well suited to producing ripe fruit flavours with elegant acidity.

WINEMAKING.

The fruit for this wine was machine picked and de-stemmed in the field into 500 kg bins which were trucked to the winery and tipped directly to the press. This pristine fruit was then gently pressed to a tank and settled overnight, before being barrelled down into a mix of French oak barriques (228 L) hogsheads (300 L) and cigars (320L). A mix of indigenous and cultivated (mainly non-saccharomyces) yeast was used to help build complexity and texture. Thirty percent of the barrels were new.

The wines were left on ferment lees for 11 months during which time they underwent natural malo-lactic fermentation, then blended, lightly fined, filtered and bottled.

TASTING NOTE

This wine gives initial impressions of smoky spicy oak over generous peach and marmalade themed fruit.

The palate is rich and textural, reminiscent of lemon curd, with a sprinkling of cashews and almonds.

This wine possesses an intriguing juxtaposition of a savoury complex palate, with an attractive orange blossom and five spice aromatic.

VINTAGE SUMMARY

The resounding theme of the 2021 vintage was the low yield and the outstanding quality of the fruit harvested.

The growing season was warm and compressed, with early season frosts leading into cold and unsettled weather at flowering. The resulting bunches were small with low berry counts, which decreased yields but added greatly to the concentration of the wines. Post-flowering the growing season was warm and settled, with just enough early season rain to keep the canopies green and healthy. The grapes were harvested in pristine condition at optimal ripeness and the resulting wines display great fruit purity and generosity.

AWARDS & ACCOLADES

- 93 Points & 5 Stars, Wine Orbit
- 92 Points & Premium, Cameron Douglas MS
- 4 Stars, Candice Chow for Raymond Chan Wine Reviews

RESOURCES

For high resolution bottle shots visit www.tepawines.com

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