

EATON Raupo Vineyard Chardonnay 2021

Our Story

The Eaton wine journey began in 1981 when I took my first vineyard job in Marlborough. In 1991 with my wife Jo, we then developed the Clayvin and Eaton vineyard (1999). That started our family along the path of winemaking from small parcels of hillside grown grapes.

The purpose of the EATON brand is to allow our family to work with these small parcels of fruit from unique Marlborough vineyards. Vines are hand-tended and the wines hand crafted.

We work closely with the family owners of these sites to craft special and memorable wines.

We strive for wines that are truly expressive of their origin and are made in a very natural way. This allows for reduced use of preservatives, processing and eliminates the need for fining.

Mike Eaton.



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The Vintage

2021 was one of the lowest yielding vintages since 2012 and the concentration shows on wines across all varieties. The season itself started wet and cool and we had a very poor flowering which meant open clusters and small berries. From December onward the season returned to normal and we had the usual dry Marlborough summer finishing with cooler weather than normal. The aromatic profiles were elevated even further with the large diurnal range from cool nights and warm days over the last few weeks of the vintage.

The Vineyard: Raupo vineyard

Owned and operated by Seresin, the Raupo vineyard is situated on gentle North-facing slopes in the upper Omaka valley and shares latitude 41.57 with Clayvin and Wrekin vineyards. Raupo is farmed with biodynamic Organic methods and has high density planting which all add to the purity of the site expression found in wines made from this vineyard.

Yields are kept very low and irrigation is kept to a minimum as we work to drive the roots deeper into these unique soils.

Sub-region Upper Omaka Valley, Southern Valleys, Marlborough Latitude 41.57
Variety Chardonnay, 50% Mendoza, 25% Clone 15, 25% Clone 95
Harvest 10th & 12th March 2021

The Making

Process 100% Whole Bunch pressed to barrel - No added enzymes, SO₂ or yeasts
Fermentation Wild fermentation, followed by 100% Malolactic fermentation
Barrel work Lees were stirred at the onset of malolactic fermentation and several times before assemblage.
Barrel Aging 9 months in a new 500L Damy puncheon and seasoned barriques
Assemblage After almost 9 months the wine was assembled before “marriage” and given its first SO₂ addition
Marriage The blended wine was then settled almost 2 months before being bottled
Bottling Bottled un-fined and unfiltered 24th February 2021

pH 3.19
TA 7.1
Alc 13.5%

Production 1313 bottles