

Nockie's Palette Waitaki Chardonnay 2021

NORTH OTAGO

WINEMAKING NOTES

Harvested 30th April and 2nd May, 2021. Fermented in Barrel. Time spent in barrel is 8 months, bottled 24th Feb 2022. Whole bunch pressed, wild yeast, some stirring of lees in barrel. 100% fermented in oak - 18% new oak. Not vegan friendly.

COLOUR

Bright, even, pale straw yellow with some depth.

NOSE

Elegantly full with focus, penetrating aromas of peach, citrus, oyster shells, spice and cream.

PALATE

Elegantly full with focus, penetrating aromas of peach, citrus, oyster shells, spice and cream.

FOOD PAIRING

Crayfish and roasted guinea fowl.



Michael Nock 'Jingdezhen Landscape' 2018

LABEL PAINTING

While on a trip to Jingdezhen in 2018, Michael Nock was accompanied by two of Australia's leading artists, Ann Thomson and Joe Furlonger. The three artists took particular interest in the flowing hillsides of the surrounding landscapes. 'Jingdezhen Landscape' was painted on-site in the crisp mountain air. The quick sketch is a snapshot of one of many scenes captured on the painters' journey. The colour motif of fresh greens and subtle hues in Michael's painting complement this Chardonnay's complex and layered tasting palate. Both share a rich natural characteristics that evoke a sense of place.

AWARDS

2023 International Wine Challenge - Bronze Medal

WINEMAKER PJ Charteris

GRAPE VARIETY 100% Chardonnay

REGION Waitaki, North Otago, NZ

BOTTLE SIZE 750ml

ALCOHOL 14.42%

PH 3.54

TOTAL ACIDITY 7.2g/l

RESIDUAL SUGAR 1.24 g/l

