



THE LANDING
BAY OF ISLANDS NEW ZEALAND



Madre Chardonnay 2021

TASTING NOTES

The Madre Chardonnay 2021 expresses itself wonderfully, offering mineral notes on the nose that compliment the grapefruit and stonefruit characters. On the palate it is tight, with underlying power and impressive length. Very youthful, this wine will evolve to reveal more richness and complexity with time in the cellar. The crispness and minerality flavours crave delicate food matches like shellfish or white fish.

TECHNICAL ANALYSIS

pH: 3.29 **TA:** 0.59% **Alcohol:** 14%
Allergens: None **RS:** Dry **Blend:** 100% Chardonnay

VITICULTURE

The Madre Chardonnay grapes are primarily sourced from the original vines planted in block E at The Landing. These vines thrive on a gentle north-east slope, soaking up just the right amount of sunlight. We meticulously manage the canopy to ensure the perfect balance of shade and light, resulting in a yield of 4.4 tons per hectare. Our grapes were harvested over three days in February: the 9th, 13th, and 25th.

WINEMAKING

We hand-picked and carefully sorted the grapes before pressing them. The juice was then gently pressed directly into a selection of French oak barrels, including barriques and puncheons, where fermentation took place. Afterward, the wine was left to age on its lees for 11 months. Finally, we blended the wine in tanks for an additional 12 months before bottling.

VINTAGE NOTES

Chardonnay 2021 was an excellent growing season, very dry and warm through spring and early summer which led to low yields and early phenology. Rain in mid-February pushed ripening back to near normal.

September 2020 – March 2021 Rainfall 468mm, GDD 1653°C

REVIEWS

Bob Campbell 95/100
Winefolio 95/100
James Suckling 94/100
Andrea Pritzker 94/100
Michael Cooper 5 Stars



2021 | CHARDONNAY

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MADRE