



THE LANDING

BAY OF ISLANDS NEW ZEALAND



Madre Chardonnay 2019

TASTING NOTES

Made from 100% hand-picked estate fruit, the 2019 Madre Chardonnay is the strongest Chardonnay statement from The Landing vineyard. Aromas of citrus, melon and stone fruit are layered with cashew and brioche. The palate is focused and powerful, showing saline minerality, savoury depth and a long, persistent finish.

TECHNICAL ANALYSIS

pH: 3.35

TA: 0.64%

Alcohol: 13%

Allergens: Sulphites

RS: Dry

Blend: 100% Chardonnay

VITICULTURE

Fruit was sourced from a selection of Chardonnay clones (B95, 548 and UCD15) grown on greywacke clay soils of the Purerua Peninsula. The outstanding 2019 growing season produced fruit of exceptional quality, hand-picked between 16 February and 8 March.

WINEMAKING

Whole-bunch fruit was gently pressed and fermented in small French oak barriques. The wine remained in barrel for 11 months before being blended to tank for a further nine months of ageing on full yeast lees, building complexity, texture and integration prior to bottling.

VINTAGE NOTES

A dry and settled growing season with good weather in spring resulting in excellent flowering, and a warm and relatively dry late summer allowed the fruit to ripen evenly and to full maturity.

September 2018– March 2019 Rainfall 507mm, GDD 1684°C

AWARDS & REVIEWS

James Suckling 94 points