

CABLE BAY CHARDONNAY 2021

Awatere Valley, Marlborough

Our Rocky Vineyard Chardonnay emerges from one of Marlborough's most distinctive sites, located in the Awatere Valley on ancient river terraces.

This is one of Marlborough's oldest Chardonnay plantings, established at high density on just one of three such sites in the region. The subsoil of alluvial gravel with fossilized shells and riverstone delivers the mineral backbone that defines this wine, while coastal proximity infuses it with subtle salinity.

This vineyard rarely gets frost, but in the spring of 2020 a frost hit, damaging the new shoots growing. It reduced our yields to less than 500g/vine, but created something special – grapes of great concentration and depth.

A rare wine where the stars aligned.

94+ Points – Cameron Douglas MS

91 Points – The Real Review

90 Points – James Suckling

4.5 Stars – Michael Cooper

TASTING NOTE

This wine has tension, depth and complexity. Lemon tart, poached pears, cinnamon quill and delicate flinty smoky aromas. The palate is packed with flavour, silky in feel, vibrant, zingy and long. There's a creaminess from the malolactic fermentation, which brings a moreishness to the freshness. It has great phenolic structure and beautiful focus. The mineral elements reflect the river stones and fossilised shells that the vines grow on in our vineyard.

VINEYARDS & VITICULTURE

Our Rocky Vineyard is accredited with Sustainable Winegrowing NZ and is entirely owned and managed by Cable Bay Vineyards to ensure we produce the best quality fruit possible. We practice regenerative viticulture. Our vineyard was planted in 1996 on natural terraces stepping down to the Awatere River. The vines are closely planted at 4467 vines/ha which results in lower yields of top-quality fruit. The plantings are predominantly Mendoza clone Chardonnay vines.

WINEMAKING

The perfectly ripe fruit was hand-harvested early in the morning whilst the grapes were nice and cool, transported to the winery, and immediately pressed. The juice was oxidatively handled to define the citrus flavour profile. It was then transferred directly to barrel, leaving textural Chardonnay juice to enter wild yeast fermentation and full malolactic fermentation. The wine aged in seasoned French oak on full lees for 10 months before assemblage and bottling.

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| VARIETY | 100% Chardonnay |
| VINTAGE | 2021 |
| REGION | Awatere Valley, Marlborough |
| SINGLE VINEYARD | Rocky Vineyard |
| HARVEST DATE | 24th March |
| YIELD | 0.4kg/vine |
| ALCOHOL | 13.5% |
| SWEETNESS | Dry |
| ACIDITY | 5.8g/L |
| VINIFICATION | Wild fermented and matured in French oak for 10 months |
| CELLARING POTENTIAL | Drinking beautifully now, and enjoy for the next 10+ years |
| PRODUCTION | 200 cases |
| RRP | NZ\$42.00 |

