

ON GIANTS' SHOULDERS

CHARDONNAY 2018

Alcohol	12.9%
pH	3.32
T.A.	6.8g/L
Harvest brix	21 – 21.5

Harvest	12.03.2018 – 17.03.2018
Bottled	March 2019
Bottles Produced	2130

VINEYARD

With vines planted in 1982, our four-hectare vineyard has been producing classic Martinborough wines for nearly 40 years.

VITICULTURE

A single clone, B95 planted in 1999, the vines are now reaching good maturity. The goal in the vineyard is to produce a delicate chardonnay, retain acidity, and harvest at lower sugar levels. To do this we employ substantial shoot positioning, rigorous crop selection and limited leaf removal. Where possible, all vineyard work is undertaken by our dedicated family members, friends and community.

THE SEASON

The 2018 season was defined as a warm year, with slightly higher than average rainfall, significantly higher heat accumulation, and low crop levels. This resulted in an early harvest, with low alcohols and a softness and delicacy to the wines. This is the second year we have moved to farming without irrigation.

WINEMAKING

Hand harvested and hand sorted in the vineyard, picking took place on the 12th and the 17th of March. In the winery, the fruit was gently whole bunch pressed directly to a mixture of French Oak puncheons and seasoned barriques, with 31% new oak in the finished wine. Ferment commenced naturally, and was completed quickly at warm temperatures. The wine remained in barrel for 11 months, on gross lees where partial spontaneous MLF occurred. The wine was blended in February prior to bottling in March 2019.

