

Grapes
100% Chardonnay

Region/Appellation
Marlborough

Alcohol by volume
13.50%

Residual Sugar
0.52 g/l

pH
3.2

Total Acidity
6.7 g/l

Vegetarian
No

Vegan
No

Drinking Window
2021 - 2028

Tasting Guide



1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
04/12/2021

Single Vineyard Taylors Pass Chardonnay 2019

Winemaker Notes

This is a mineral-driven style of Chardonnay, showcasing complex aromas of brioche, gun-smoke and ripe lemon rind that are distinctive from the stony Taylors Pass Vineyard. This elegant Chardonnay expresses flavours of grapefruit, fig, quince and roasted almonds with a restrained and focused acidity on the finish.

Vineyard

The Taylors Pass Vineyard is located on the Awatere River in Marlborough, predominantly dry and influenced by cool coastal breezes and winds from Mt Tapuae-o-Uenuku. Soils range from silt over gravels, to stony gravels, with large greywacke river stones that reflect heat to assist with even fruit ripening. The vines were planted in 1999 mostly on free draining stony soils experiencing high sunshine hours regulated by the cooling ocean influence, elongating ripening.

Winemaking

100% barrel fermented, 49% wild fermentation. Matured for 11 months on lees.

Vintage

Our growing season in 2019 started with cool spring weather resulting in lower than usual fruit set, in early summer we developed open loose bunches with small flavourful berries. From January onwards, Marlborough experienced a summer of the century, with a spell of long hot dry weather with moderately cool nights providing the perfect environment to ensure physiological and flavour ripeness whilst retaining freshness.

Food match

Grilled and Roasted White Meats

Pan fried Papuku cheeks in lemon and butter marinade or sautéed scallops

