

Grapes
100% Chardonnay

Region/Appellation
Marlborough

Alcohol by volume
14.00%

Residual Sugar
2.34 g/l

pH
3.25

Total Acidity
5.96 g/l

Drinking Window
2024 - 2028

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
29/04/2024

Single Vineyard Taylors Pass Chardonnay 2020 6x75cl

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

A near-perfect growing season led up to 2020 harvest with fruit in pristine condition. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hangtime of the fruit on the vines to achieve physiological ripeness.

Food match

Grilled and Roasted White Meats

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

