

CLOUDY BAY

NEW ZEALAND

CHARDONNAY

2019



TASTING NOTE

The 2019 Chardonnay is immediately fragrant and attractive on the nose, redolent of orchard fruit, white peach, apricot, blossom and warm hay. The palate is concentrated and mouth-watering, notes of apple and pear, balanced by gentle vanilla spice, hazelnut and a subtle saline note. Freshened by a dart of citrus acidity, the finish is long and appealing.

THE VINEYARD

Our Chardonnay vineyards are planted both on the warm, stony alluvial soils of the central Wairau river valley, and on the cooler clay soils found in the Southern Valleys. These differences in soil type allow us to create different expressions of the grape variety, which build together to give a complete and balanced wine. In 2018, the Chardonnay was drawn from ten vineyard blocks, located in the sub-regions of Omaka, Brancott, Rapaura and Renwick. An array of clones are used across these Chardonnay blocks: B95, 15, 2/23, 548 and Mendoza.

THE SEASON

The 2019 season started with an early budburst after a mild winter and warm early spring. Cool and unsettled weather came through the region in late Spring, around the time of flowering, leading to lower yields than average. This unsettled weather continued through December, but was replaced after Christmas with consistent conditions. A period of warm and dry weather extended all the way into harvest, allowing fruit to ripen evenly on

the vines. Canopy work was undertaken to ensure the bunches received optimum levels of exposure to allow full flavour development, with the resulting fruit proving concentrated and complex.

THE HARVEST

We hand-picked the Chardonnay from March 9th until March 30th, at a point of excellent flavour concentration and acid balance.

VINIFICATION

After gentle pressing, the juice was transferred to French oak barriques of which 20% were new. Half of the batches were put to barrel with full solids (without racking). After fermentation, the wine rested in barrel for 11 months before blending. 21% of the wine went through malolactic fermentation. The finished wine shows a pH of 3.05, TA of 6.53 g/L and alcohol of 13.4%.

FOR FURTHER INFORMATION:

Kat Mason
Wine Communications Manager
kat.mason@cloudybay.co.nz

