



DURVILLE

MARLBOROUGH CHARDONNAY 2015

VARIETY

100% Chardonnay.

GRAPEGROWERS

The Waghorn and Johns families.

LOCALITY

Lower Wairau, and Wrekin Valleys, Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.0%
Residual sugar	<1 g/l
pH	3.45
Titrateable Acidity	4.4 g/l

VITICULTURE

Climate A record dry, early and warm season in Marlborough, with growing degree days 10% above the long-term average, and 40 % of the normal rainfall. A lack of our usual blustery winds in the lead-up to harvest ensured that groundwater and irrigation delivered healthy vine canopies. Crops were naturally in balance with the soils, and the resulting wines show good concentration.

Soils Free-draining deep, silt loam.

Vine Management Standard trellis with vertical shoot positioning, pruned to 2 canes. Vines are trimmed closely, well tucked, cluster-thinned and lightly leaf plucked.

Harvest Dates Between 23rd March and 6th April, 2015.

WINEMAKING

The fruit was hand-harvested and gently whole-cluster pressed. Free-run juice was fermented in oak barrels, using wild and cultured yeast strains and some retained grape solids. Malolactic fermentation ensued in the barrels. These traditional methods have added a nice creamy weight to the wine.

TASTING NOTES

Colour/Appearance Pale straw.

Aroma/Bouquet Complex citrus fruit, ginger, hazelnut meal, crème caramel and sweet oak vanillin.

Palate Full-bodied with nectarine, honeydew melon, fine oak and a long ripe citrus finish.

Cellaring Already drinking well and likely to improve over the next few years.

Suggested Foods Poultry dishes, smoked salmon and light game.

Serve Lightly chilled.

WINEMAKER Simon Waghorn

