

KŌPAREPARE MARLBOROUGH CHARDONNAY 2018



Colour / Appearance:

Mid-deep straw, with a bright clarity

Aroma / Bouquet:

Ripe citrus and pineapple, with some peach aromas, overlaid with butter notes from the malolactic fermentation and some savoury char from the French oak barrels.

Palate:

A medium bodied wine with a soft, plush texture and some creaminess from the extended maturation on yeast lees. Stonefruit and citrus dominate, and the oak lends an attractive dry finish.

Cellaring:

We recommend drinking our 2018 Kōparepare Chardonnay from now and over the next 3-5 years.

Food Match:

Our chardonnay is a great partner for pasta and pizza dishes, tapas and lighter game and veal.

Serve: Lightly chilled.

| | |
|------------------------|--------|
| Alcohol: | 13.5% |
| Residual Sugar: | 2.3g/L |
| Acidity: | 4.8g/L |
| pH: | 3.56 |

Harvest Date: 19th March – 3rd April 2018

Grape Growing:

Budburst was slightly earlier than normal and the weather slightly warmer than average. The early part of the season was notable for no frost events. In November, the weather became dry and the timing of the season returned to the long term average with some cooler days. Hot, dry weather in early December, resulted in a very good fruit set, and a rapid advancement in vine growth. The remainder of December and January were very hot. February was wetter with two ex-tropical cyclones adding some disease pressure. However, in March and April, the region was exposed to perfect late season ripening conditions of warm, sunny days and cool nights, resulting in intense fruit flavours.

Winemaking:

75% of the fruit was machine harvested in cool evening conditions and 25% hand-picked and whole cluster pressed. The juice was lightly settled to remove any heavy pressings, before fermentation with selected yeast strains. The ferments were transferred to French oak barrels where they were aged for 10 months, 20% of these were new.

Winemakers: Sam Smail

