

# MANSION HOUSE BAY MARLBOROUGH CHARDONNAY 2020



## MANSION HOUSE BAY

### TASTING NOTES:

Our 2020 Mansion House Bay Chardonnay has ripe citrus, peach, and nectarine aromas, overlaid with buttery notes from the malolactic fermentation and some savoury char from the French oak barrels.

This is a medium bodied wine with a soft texture, well-ripened stone fruit flavours and layers of slightly citrusy, biscuity, creamy, toasty, and buttery notes

Try serving this Chardonnay with creamy pasta and pizza dishes, tapas and lighter game and veal. Serve lightly chilled.

This wine is ready to be enjoyed now or within five years of the vintage date.

### TECHNICAL DETAILS:

<b>Alcohol:</b>	14%
<b>Residual Sugar:</b>	3.6 g/L
<b>Acidity:</b>	5 g/L
<b>pH:</b>	3.45
<b>Harvest Dates:</b>	19 <sup>th</sup> – 31 <sup>st</sup> March 2020

### 2020 VINTAGE:

2020 was a classical growing season with plenty of sunshine, not too much heat through Summer and a return to cool nights pre harvest, ensuring acidities and flavours remained bright and vibrant. The weather over harvest was settled and dry, allowing fruit to be harvested in lovely conditions.

### VINIFICATION:

The fruit for this wine was sourced from our winery home block vineyard at Pauls Road (76%) and Rothay Vineyard at Wrats Road (24%). Most of the vines are pruned to two canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming are used to achieve balanced vines, a healthy canopy and clean fruit.

The fruit was hand-picked and immediately whole cluster pressed. The heavy pressings were kept separate to minimise harsh phenolics. The juice was lightly settled before being racked and inoculated for fermentation. Halfway through fermentation, the wine was transferred to French oak, predominantly (90%) 500L puncheons of which 21% new. Malo-lactic fermentation was carried out in all the barrels and lees aged for 10 months to aid texture and richness on the palate.

