

# TWR

TE WHARE RA



Marlborough  
VINEYARD & WINERY  
EST. 1979



SV 5182



## TE WHARE RA 2017 CHARDONNAY

SINGLE VINEYARD 5182

The growing conditions here in Marlborough, mean that it is well-suited for the production of world class Chardonnay. We have a relatively cool climate which results in a long, even growing season which is great for flavour development. This means that we can make a style of Chardonnay which balances concentration and complexity, whilst retaining the finesse that a higher natural acidity brings – which is unashamedly the style we like to drink! We have the Mendoza clone of Chardonnay and the vines are 38 years old now, the wine is made using traditional techniques.

**Winemaking:** The parcels for this 2017 release were all fermented in large format French oak demi-muids (35% new). All parcels spent a long time on full lees to provide added texture and complexity. All parcels underwent malo-lactic fermentation and spent 10 months on full lees before final blending.

**Wine:** Lifted aromas of grapefruit, toasted almond, and white nectarine are complemented by smoky, savoury notes, white florals and hints of spice. These aromas follow on to complex, supple palate with real depth of flavour including grapefruit, fresh fig and white stone-fruit as well as savoury, mineral notes. Well integrated toasty oak and a lingering, spicy persistence complete this wine.

**Vintage:** In the spring of 2016 we experienced some wet weather over flowering, which adversely affected fruit set and reduced our crops by up to 30%. The later part of the growing season was more a return to the long term average after two very warm seasons in 2015 and 2016. Vintage 2017 had some potential challenges, with the tail end of two cyclones which brought some significant rains to the region. But our careful yield management combined with meticulous canopy management, meant that our vines produced ripe flavours and were ripe before the arrival of the big rain events. We had all our fruit off early and had some of the cleanest fruit we have ever seen.

This 2017 Chardonnay is drinking well now but we are consciously making a style that will benefit from some bottle age, so it will also develop with careful cellaring for 5-7 years.

### TECHNICAL DATA

<b>Fruit Source:</b>	100% from TWR Home Block Mendoza clone & small portion Cl6 – old vines	<b>Harvest Date:</b>	31st March & 3rd April 2017
<b>Clone:</b>	GM110 & GM198	<b>Residual Sugar:</b>	30g/L
<b>Variety:</b>	Chardonnay	<b>Production:</b>	273 cases
		<b>Cellaring:</b>	5-7+ years

Alc 12.9% vol      pH 3.40      TA 6.6g/L