

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



SV 5182

TE WHARE RA 2018 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 39 years old now, the wine is made using traditional techniques.

Winemaking: The parcels for this 2018 release were all fermented in large format French oak demi-muids (25% 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: The growing season preceding the 2018 vintage was one out of the box, with the warmest December on record and a very warm and sunny January. This was followed up by the warmest February ever on record, needless to say this was a great start to the season for vintage 2018. It wasn't all smooth sailing though and there were some potential challenges as we closed in on harvest, with some more cyclonic activity in the Pacific that did bring some significant rains to the region.

The great start to growing season over the summer meant that we had really good flavour development quite early. This crucial element, coupled with very careful canopy management meant that our vines produced ripe flavours and that we could pick earlier than many in the region. We had had some of the cleanest fruit we have ever seen with harvest all completed by the first week in April.

The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2018 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

Fruit Source:	100% from TWR Home Block Mendoza & small amount Cl6 – old vines	Harvest Date:	21st March 2018
Variety:	Chardonnay	Residual Sugar:	Dry
		Production:	364 cases
		Cellaring:	5-7 years

Alc 13.2% vol pH 3.40 TA 5.0g/L

