

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



TWRWINES.CO.NZ



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TE WHARE RA 2019 CHARDONNAY

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!

This 2019 release is a blend from 2 certified organic vineyards – our TWR home block here at the winery, and The Wrekin Vineyard at the top of the Brancott Valley which is owned by the Johns family. We have the Mendoza clone of Chardonnay here on the home block plus a small amount of Clone 6 and the vines are now 40 years old. We were very excited to be able to procure some organic certified fruit from The Wrekin (Clone B95) as we have seen the exceptional quality that this vineyard has produced in the past. The wine is made using traditional techniques.

Winemaking: All fruit for this wine was hand-picked and then hand-sorted. The grapes were destemmed, crushed then gently air bag pressed, soft pressings were included with the free run juice. Juice was run to tank for settling overnight and then filled to oak with light solids the next morning. All the parcels for this 2019 release were fermented in large format French oak demi-muids (33% 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. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: Lifted aromas of pink grapefruit, toasted almond, and white nectarine are complemented by smoky, savoury notes, white florals and hints of spice. These aromas follow on to complex, fleshy 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: Over the spring of 2018 we experienced regular rainfall which was great, but a big downpour over flowering significantly reduced the crops on our earlier varieties, such so, that those were down about 30% on our usual tonnage. The summer that followed was one of the warmest on record, and was also very dry, with many areas of Marlborough facing water restrictions and some growers even having their water cut off. The very dry growing season from late December through to mid-March has led to small bunch sizes and small berries across the board.

These summer conditions, in combination with our low crops, has led to 2019 being our earliest harvest ever, with our first fruit into the winery on 1st March and harvest 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 2019 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 4-6 years.

TECHNICAL DATA

Fruit Source:	50% TWR home block - old vines 50% The Wrekin Vineyard	Residual Sugar:	Dry
Variety:	Chardonnay	Production:	348 cases
Harvest Date:	14th March 2019 (Home Block) 25th March 2019 (The Wrekin)	Cellaring:	4-6 years

Alc 13.5% vol

pH 3.32

TA 5.0g/L