



## CHARDONNAY 2021

### VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	B95
Soils	Limestone based soil spread through river gravels
Vine Age	Planted 2012
Vine Density	4,000 / Hectare
Trellis System	VSP / Cane Prune

### WINEMAKING

Winemaker	Antony Worch
Harvest Date	21st April 2021
Brix	23.0
Residual Sugar	<1 g/l
pH	3.30
T.A	8.0 g/l
Peak Fermentation Temp	19
Oak Percentages	French Oak 500L Puncheon split between 25% new / 75% 3yr
Time in Barrel	9 months
Fining	None
Filtering	Sterile
Alcohol	14.5% Alc
Total Cases Produced	180

### VINTAGE REVIEW

A one in eighty year drought for the Waitaki saw creeks dry and pastures crack early in Spring of 2020. Leaving the vineyard crew racing to turn on irrigation not used in 15 years. With the dry conditions the risk of frost increased and with the influence of the October full moon our Q WINE vineyard took some damage.

Flowering proved to be successful for our Pinot Noir and Pinot Gris, however there were some cooler conditions during the Chardonnay flowering period which did reduce our Chardonnay crop size.

The drought breaker come with a massive rain event in early January setting up a beautiful healthy canopy across the whole vineyard and great fruit. The race towards harvest was aided by dry and hot ripening conditions all the way to one of Waitaki's earliest and best vintages.

### TASTING NOTE

The grapes have been handpicked and whole bunch pressed before barrel fermentation. Generous and textural palate combining minerality and richness with long lasting aromas of white flowers, bread crumb and complex spices – fresh ginger, white pepper and vanilla bean.

**WAITAKI VALLEY**  
WINE OF NEW ZEALAND