

## Borthwick Vineyard

### 2015 Chardonnay



**Region:** Gladstone, Wairarapa, New Zealand

**Grapes:** Chardonnay

**Analysis:**

Alcohol: 13.5%

Total acid: 5.2g/l

PH: 3.48

Residual sugar: Dry

**Tasting notes:** Lifted fruit aromas of nectarines, apricots and pineapple have integrated with fermentation in oak to produce a wine of great texture. Extended yeast contact has lent itself to a creamy palate, with almond and toasted bread aromas. This wine shows depth of fruit and great palate weight that is enjoyable now or cellar for the next 6 years.

**Vintage Conditions:** 2015 vintage was an early start and early finish. Early spring growth, a long growing season and dry harvest conditions have allowed the berries to develop to full ripening potential.

**Viticulture:** Planted in 1997, the vines are now well established. A mixture of clones are planted to ensure a breadth of flavour in the wine. The vines are un-grafted, allowing their natural roots to delve deep into our soil, which are some of the heaviest and coolest in the vineyard. We feel this adds depth to the resulting wine through a longer, slower ripening period.

**Winemaking:** Whole berry pressed, minimal settling then transferred to a combination of French and American oak; a warm fermentation was completed using natural yeasts. The wine underwent minimal malolactic fermentation, which was carried out by our indigenous bacterial culture. The wine is aged on yeast lees for 10 months before being selectively blended, fined and filtered.

**Oak Handling:** Aged 10 months predominantly in French oak puncheons of which 20% were new. The remainder was aged in older French and American oak barriques.

**History:** Established in 1996, the family owned and managed Borthwick Vineyard produce wine with flavors that are a direct reflection of the Gladstone region, New Zealand. Ancient stony, alluvial soils and cool climate allows the grapes to grow in harmony in their environment. Sustainable practices and minimal intervention in the vineyard and winery allow our wines to display their distinctive single vineyard characteristics and flavour.