

Paddy Borthwick Chardonnay



Winery: Borthwick Vineyard

Region: Wairarapa

Grapes: Chardonnay

Vintner: Paddy Borthwick

History: Established in 1996 the family owned and managed Borthwick Vineyard perfectly captures the special region of Gladstone, New Zealand. Ancient stony, alluvial soils and cool climate allows the grapes to grow in harmony in their environment. Sustainably practices and minimal intervention in the vineyard and winery gives our wines their distinctive single vineyard characteristics and flavor.

Vineyard Location: Gladstone, Wairarapa, New Zealand. 280 feet asl. Row orientation of north-south for even ripening. Chose the site for the climatic extremes and fantastic soils for growing aromatics and Pinot Noir. Climatic factors of low rainfall, (rain shadow) low humidity due to NW winds and a long ripening season during autumn (allowing the grapes to fully mature) with fantastic diurnal temperature fluctuations.

Soil Type: Free draining wind blown loess amongst silt loam 25 yards deep on an old river bed.

Age of vines 15 years old. Mix of grafted and ungrafted vines with clones, Mendoza, 15, 2/23,95

Oak Handling: 20% new puncheons, balance 5 year old oak.

Fining and filtration: X-Flow filtered.

Analysis: Alcohol: 13.5% PH: 3.50 TA: 6.9gms/l Residual Sugar: Dry

Fermentation: Machine harvested and whole berry pressed, minimal settling then transferred to a combination of French and American oak for fermentation with natural yeasts. Minimal malolactic fermentation, barrel stirred monthly and aged on yeast lees for 8 months. Selectively blended, filtered and bottled in January 2011

Tasting notes: Lifted fruit aromas of nectarines and pineapple have integrated harmoniously with the oak to produce a wine of great texture with creamy, nutty characters on the palate. This wine shows depth of fruit and great palate weight that is enjoyable now and also in the ensuing years and will cellar for the next 6 years.