



2021 Paddy Borthwick Chardonnay

Region: Gladstone, Wairarapa, New Zealand



Tasting notes: Aromas of ripe yellow peach, pineapple, and honey nougat. Wild fermentation in oak giving a creamy, soft pallet, lightly spiced oak and hazelnut flavours finishing with pear and citrus. This wine shows depth of fruit and great palate weight reflecting the great ripening season. Enjoy now or cellar for 6 years.

Vintage Conditions: The growing season for the 2021 vintage saw an early budburst with high growing degree days resulting in the earliest harvest ever. Dry December with some cold winds reduced set but good canopies allowed the fruit to ripen fully at the harvest. Great flavours colour and balance across the varieties.

Viticulture: Planted in 2012, the vines are now well established. A mixture of clones is planted to ensure a breadth of flavour in the wine. We feel this adds depth to the resulting wine.

Winemaking: Whole berry pressed; minimal settling then transferred to French puncheons; fermentation was completed using natural wild 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 in French oak puncheons of which 20% were new.

Analysis:

Alcohol: 13.5%,

Total acid: 6.2g/l

pH: 3.32

Residual sugar: Dry

History: Established in 1996, proudly family owned and managed, Borthwick Vineyard produces wines that are a direct reflection of the Gladstone region, New Zealand. Ancient stony, alluvial soils, a cool climate, sustainable practices and minimal intervention in the vineyard and winery, mean our wines display distinctive single vineyard characteristics.