



2019 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: 2019 harvest was excellent due to the weather conditions giving the team the ability to pick the grapes at full maturity. Higher rainfall in October, November and December produced good canopies with a following warm dry February, March and April allowing the grapes to ripen slowly developing great flavours and aromatics.

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: 5.2g/l

pH: 3.53

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.