



CLOS DES PIERRES CHARDONNAY 2020 MARLBOROUGH

VINEYARD	The Spring & Brookby Hill
SUB REGION	Wairau & Southern valleys
SOIL TYPE	Loess, clay and gravel
CLONES	Mendoza, B95, Clone15
PH	3.40
TA	6.3g/l
RS	<1g/l
ALCOHOL	13%

Clos des Pierres is French for place of stones and gives reference to The Spring Vineyard which has extremely stony soils.

Winemaker: David Clouston

Unfined | Unfiltered | Vegan

HARVEST & WINEMAKING:

The season produced pristine fruit with beautifully ripe flavours. The quality of the 2020 vintage wines is outstanding. Predominately from 26 year old vines, the fruit for this wine was hand harvested, lightly whole bunch pressed and naturally fermented. The wine was then aged for 11 months in a 4,500L French oak cuve and a concrete egg tank. Full malolactic fermentation occurred. In pursuit of the highest quality, we have not fined or filtered this wine. As a result a harmless residue may remain.

TASTING NOTES:

Bright lemon in colour, the bouquet offers aromas of toasted pine nuts and citrus mingled with flinty characters. On the palate the wine is bright and focused, opening up to layers of lemon butter and white peach, over minerals and toasted oak. The artisan winemaking approach has resulted in a classic and elegant chardonnay, with a gravelly texture, great acid backbone and a long, pure finish.