



## THE SPRING

CHARDONNAY 2020

Wairau Valley Marlborough New Zealand

## Stony, alluvial soil.

30-year-old Mendoza vines.

Aroma: brioche, smoke, roasted peach, cashew, pine nut, rock melon.

Palate: lemon, butter, wet stone, complex, delicate, mineral.

With minimal intervention winemaking, this Chardonnay was naturally fermented and aged for 14 months on yeast lees in seasoned French oak barriques and cuves. Full MLF occurred before being finished unfined and unfiltered with low sulphur. The wine was then aged in bottle for a further 16 months before release.

Unfined | unfiltered | vegan

12.5%

RS < 1

TA 5.6

pH 3.3

diam cork | wax top 6 bottle laydown cases | individually numbered

2,000 bottles produced