

Mendoza Chardonnay is known for its intensity and palate presence; this does not disappoint. Elegance and restraint personified which will become more complex and develop beautifully over 5-7 years.

## VINTAGE CONDITIONS

The 2020 -21 growing season typically had warm days and cool nights and reflected our maritime climate. The growing degree days were slightly ahead of the long-term average while rainfall was average. Autumn was cool and dry, assisting ripening on the vine and maintaining vibrancy and acidity in the grapes. The vines were low yielding producing fruit of great intensity.

Vintage commenced for Radburnd Cellars on the 1st of March 2021 in Mangatahi with Chardonnay.

## VINEYARDS

Three vineyards have been blended to make this Chardonnay, all three are the Mendoza clone which we love, the hen and chicken berries providing intense fruit flavours, and all three are Sustainable Winegrowing New Zealand accredited. Old vine Chardonnay is the majority of this blend, while just under 30% came from young vines. A lovely balance of weight and extract along with bright fresh fruit. Canopy management, yield management and irrigation control has been excellent.

## WINEMAKING

The Chardonnay grapes have been hand picked and cool stored overnight. The chilled bunches were hand sorted the following morning and then whole bunch pressed. The majority of fruit was cold settled, then racked to barrel, while some juice went directly from the press to barrel. Indigenous and cultured yeast completed fermentation, ageing on gross fermentation lees for approximately 10 months with some lees stirring. New and one year old French oak barriques, well- seasoned were selected.

## TASTING NOTE

This lively intense Chardonnay has a backbone of citrus fruits, predominantly lemon and grapefruit. This is supported with subtle, sweet French oak and layered flavours of brioche and yeastiness. Texture abounds in the mouthfeel, with lovely density, whilst vibrant and fresh now, this wine is structured to age beautifully.

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THIS CHARDONNAY IS DRINKING WELL NOW BUT WILL EVOLVE AND AGE BEAUTIFULLY FOR THE NEXT 5-7 YEARS.



ALCOHOL

TOTAL ACIDITY 6.1 G/L

