WAITAKI VALLEY
WINE OF NEW ZEALAND

CHARDONNAY 2021



VINTAGE REVIEW

A one in eighty year drought for the Waitaki saw creeks dry and pastures crack early in Spring of 2020, leaving the vineyard crew racing to turn on irrigation not used in 15 years. With the dry conditions the risk of frost increased, and with the influence of the October full moon our Q WINE vineyard took some damage.

Flowering proved to be successful for our Pinot Noir and Pinot Gris, however there were some cooler conditions during the Chardonnay flowering period which did reduce our Chardonnay crop size.

The drought breaker came with a massive rain event in early January, setting up a beautiful healthy canopy across the whole vineyard and great fruit. The race towards harvest was aided by dry and hot ripening conditions all the way to one of Waitaki's earliest and best vintages.

TASTING NOTE

Born of a single vineyard, hand harvested and hand pruned, our wines reflect the unique terroir of Waitaki Valley.

The grapes have been handpicked and whole bunch pressed before barrel fermentation. Generous and textural palate combining minerality and richness with long lasting aromas of white flowers, bread crumb and complex spices — fresh ginger, white pepper and vanilla bean.

AT THE TABLE Buttered lobster, or crayfish straight from the pot.

VITICULTURE

Location: Waitaki Valley, North Otago
Climate: Maritime influenced
Clones: B95
Soils: Limestone based soil spread through river gravels
Vine age: Planted 2012
Vine density: 4,000 / Hectare
Trellis system: VSP / Cane Prune

WINEMAKING

Winemaker: Antony Worch
Harvest date: 21st April 2021
Brix: 23.0
Residual sugar: <1 g/L
pH: 3.30
TA: 8.0 g/L
Peak ferm. temp: 19 Degrees Celsius
French oak: 100% (500L puncheon)
Oak age: 25% new / 75% 3 year
Time in barrel: 9 Months
Fining: None
Filtering: Sterile
Alcohol: 14.5% Alc
Produced: 306 six-packs

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