

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



SV 5182



5182

TE WHARE RA 2020 CHARDONNAY

SINGLE VINEYARD 5182

The growing conditions here in Marlborough, mean that it is well-suited for the production of world class Chardonnay. We have a relatively cool climate which results in a long, even growing season which is great for flavour development. This means that we can make a style of Chardonnay which balances concentration and complexity, whilst retaining the finesse that a higher natural acidity brings – which is unashamedly the style we like to drink!

This 2020 release is solely from the 1979 planting on our TWR home block here at the winery. We have the Mendoza clone of Chardonnay planted here and these vines are now 41 years old – some of the oldest in the Marlborough region. When we first tried this SV parcel in barrel we knew it was something really special and so we decided to bottle this as a separate wine. The wine is made using traditional techniques.

Winemaking: All fruit for this wine was hand-picked and then hand-sorted. The grapes were destemmed, crushed then gently air bag pressed, soft pressings were included with the free run juice. Juice was run to tank, settled lightly overnight and then filled to oak with light solids the next morning. All the parcels for this were fermented in large format French oak demi-muids (33% new). All underwent full MLF and spent 10 months on full lees to provided added texture and complexity. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: Lifted aromas of pink grapefruit, toasted almond, and white nectarine are complemented by smoky, savoury notes, white florals and hints of spice. These aromas follow on to complex, fleshy palate with real depth of flavour including grapefruit, fresh fig and white stone-fruit as well as savoury, mineral notes. Well integrated toasty oak and a lingering, spicy persistence complete this wine.

Vintage: Over the spring of 2019 we experienced great conditions over flowering which led to moderate crops and a nice, even set which was great after the bad flowering we had in 2019. The summer that followed was warm, dry and very nice and even with no big heat spikes – similar to the 2016 growing season. We have described it as “the Goldilocks vintage” = not too hot, not too cold, just right!

We did not get the issues with extreme drought like we had in 2019, and so the more gentle summer conditions meant that we had the first fruit into the winery mid - March and harvest completed by the first week in April. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2020 Chardonnay is drinking well now but we are consciously making a style that will benefit from some bottle age, so it will also develop with careful cellaring for 7-10 years.

TECHNICAL DATA

Fruit Source: 100% from TWR Home Block

Clone: Mendoza

Variety: Chardonnay

Harvest Date: 26th March 2020

Residual Sugar: Dry

Production: 65 cases

Cellaring: 7-10 years

Alc 13.5% vol

pH 3.35

TA 6.1g/L

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