

THE
RESERVE
Collection
te Pā

St. Leonard's Chardonnay 2019

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Chardonnay

Vineyard

St. Leonard's Vineyard, Central Wairau Valley, Marlborough.

Wine analysis

Alc – 13.5%

pH – 3.4

T.A – 6.8 g/L

R.S – < 1 g/L

Vineyard

Naturally low-cropping mature vine Mendoza is planted in the well-drained sandy silt/loam and clay/loam soils of this excellent chardonnay vineyard.

Winemaking

The fruit was handpicked and transported to the winery where it was whole bunch-pressed. The juice was left to settle very briefly before being racked to barrel with high solids.

Once in barrel it was inoculated with non-saccharomyces yeast strains to add complexity and mouthfeel to the naturally occurring citrus and stone fruit expressions we get from this site. Natural, full malolactic fermentation occurred in spring.

A selection of the six best barrels (1/2 of which were new) was made in February for this premium reserve wine. This wine was left in barrel until early March before being racked to tank for settling over the following vintage.

Three months later the wine was racked and bottled, without fining or filtration.

Tasting note

Meyer lemon and fleshy lime aromatics are supported by subtle jasmine and citrus blossom florals.

Some high-quality oak adds a wisp of smoke and some vanilla pod, curry leaf, and butterscotch notes.

The palate is beautifully textured, taut but elegant with a generosity of flavour. Marzipan, citrus rind, and spice flavours sprinkled over a core of vanilla bean infused crème brûlée. A delicate oyster shell minerality gives way to a long lingering finish.

Vintage summary

With all of the hallmarks of an outstanding vintage, the 2018/2019 growing season saw a warm, dry summer, with very little rainfall in Marlborough between late December 2018 and mid-March 2019.

Crops were small due to some unsettled weather at flowering, but the quality was exceptional, with no disease pressure throughout the entire growing season.

The 2019 wines are ripe, pristine and concentrated.

Resources

For high resolution bottle shots visit www.tepawines.com

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